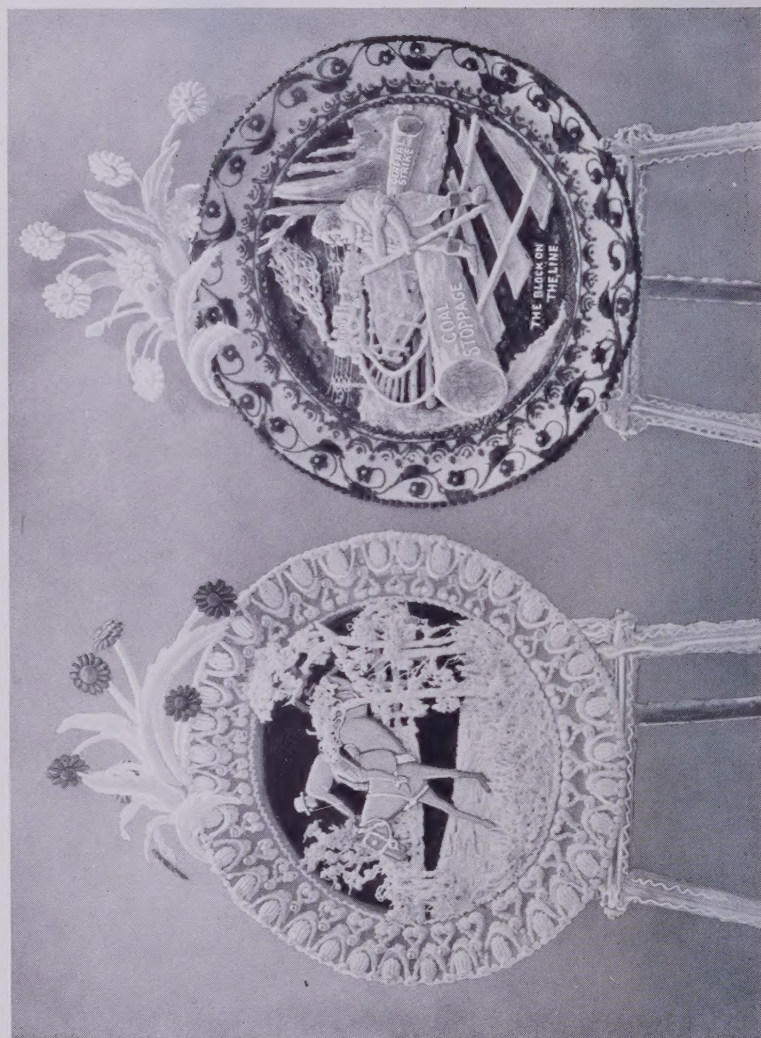


FRENCH PASTRY, CONFECTIONERY
AND SWEETS



By courtesy from a cartoon in "The News of the World."

EXHIBIT OF ROYAL ICING STANDS, BY E. J. KOLLIST,
at Food and Cookery Exhibition, Olympia, 1926

FRENCH PASTRY, CONFECTIONERY AND SWEETS

CONTINENTAL DISHES

BY

E. J. KOLLIST

Chef Pâtissier

WITH SEVENTY-SIX HALF-TONE ILLUSTRATIONS



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PREFACE

I WISH to express my thanks to—

Mr. C. Dupont, the Chef in charge of Waldorf Hotel, for the honour of working with him, and for his kind permission and courtesy in allowing me to use many of his valuable recipes and dishes.

Mr. Nino Amigoni for his kindness and courtesy in giving Ice Carving Demonstrations and other Artistic Ice Stands. He has been working for the last twenty-five years as Chef Glacier in the following hotels and restaurants: Gaiety Restaurant, London. Waldorf Hotel, London. Trocadero Restaurant, London. Victoria Hotel, Gordon Co., Ltd., London. Café Royal, Piccadilly, London.

He has been decorated by the Universal Cookery and Food Exhibition with five gold and one silver medals and Diploma of Merit, and by the Italian Culinary Club Association with one gold medal and silver cup for his fine art of Ice Carving.

Mr. M. A. Vilaseca, for writing his methods of serving certain of his dishes.

INTRODUCTION

THIS work contains an original collection of recipes, photographs of a nature hitherto entirely unpublished, and is the result of twenty-nine years of practical experience.

During the last twenty-three years—since 1906—I have acted as Chef Pâtissier and Confectioner at the following hotels and restaurants: Grand Hôtel d'Europe, St. Petersburg, Russia; De Keyser's Royal Hotel, Blackfriars, London; Savoy Hotel, Strand, London; Claridge's Hotel, Brook Street, London; Gatti's Restaurant, Strand, London; Princes Restaurant, Piccadilly, London; Piccadilly Hotel and Restaurant, London; and the Waldorf Hotel, Aldwych, London. I have also acted as Confectioner on board the Cunard liners *Lusitania*, *Mauretania*, and *Laconia*.

This book, therefore, containing hitherto secret recipes and methods of Continental chefs, should prove of enormous value to readers, and especially to those interested in Pastry, Confectionery, Sweets, etc.

It is only as the result of many years of hard work and experimenting that I am now able to give to the younger members of my profession simplified methods and instructions, together with correct ingredients of long, elaborate and costly recipes, thus enabling them to work quickly, accurately, and economically.

Bakers and Confectioners are always looking for something new in the way of Pastries, Petits-Fours, Confectionery, Gâteaux, etc., Russian Meat Pies, Patties (Piroques), Couloubiac, etc., and will find the basic recipes herein given of invaluable assistance.

The contents of this book will also answer every

Caterer's requirements, and likewise those of lady-cooks and housewives, as the recipes herein given for fancy dishes, sweets, cakes, biscuits, etc., are simple and straightforward, being taken, as before-mentioned, from actual working experience, and are suitable for all occasions.

E. J. KOLLIST.

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I
LES PÂTES
PASTE—DOUGH
ETC.

FRENCH PASTRY, CONFECTIONERY, AND SWEETS

LES PÂTES

1. PÂTE À BRIOCHE.

Ingredients.

1 LB. FLOUR.

$\frac{3}{4}$ LB. BUTTER.

5 OR 6 EGGS.

1 OZ. SUGAR.

PINCH OF SALT.

1 OZ. YEAST.

4 OZ. MILK OR WATER.

Method.

Dissolve the yeast in a cup half full of warm milk, add to it about $\frac{1}{4}$ lb. of flour—mix into a soft dough, leave in the basin—sprinkle with flour and allow it to rise in a warm place until it has doubled its bulk. Take the remainder of the flour, pass through a sieve on the table or basin, add salt, sugar and eggs, work well, beat for a little while until the dough is quite smooth and does not stick to the hands or table, then add soft butter. Work it well and it is not necessary to beat any more. Mix the prepared yeast in the dough and allow to rise in a cool place overnight.

This dough is used for small brioche and rings, known as Couronne.

2. PÂTE À SAVARIN—Savarin Paste.

Ingredients.

1 LB. FLOUR.

 $\frac{1}{2}$ LB. MELTED BUTTER.

1 OZ. YEAST.

7 OR 8 EGGS.

5 OZ. MILK.

PINCH OF SALT.

1 OZ. SUGAR.

Method.

Pass the flour through a fine sieve into a basin, make a hole in the middle, pour the warm milk in and dissolve the yeast, then add the eggs, sugar and salt and work all into a smooth paste so that it does not adhere to hand or basin; next pour melted butter over and allow the mixture to rise in a warm place for 2 or 3 hours. Mix well and fill into the moulds required with a forcing-bag.

For Savarins Marignan, Baba, etc., fill $\frac{1}{3}$ full and allow to rise to $\frac{2}{3}$. Bake in a moderate oven to a nice brown colour.

If required, the same method may be employed for mixing this paste as for the Brioche (see No. 1).

3. PÂTE À BABA—Baba Paste.

Use the same ingredients and method of making as for Savarin Paste (see No. 2), with the addition of $\frac{1}{4}$ lb. currants.

4. PÂTE À CROISSANT—Horseshoes.

Ingredients.

1 LB. FLOUR.

 $\frac{1}{2}$ LB. BUTTER.

1 OZ. SUGAR.

1 OZ. YEAST.

15 OZ. MILK.

PINCH OF SALT TO EACH POUND.

Method.

Follow the same method for making the dough as for Pâte à Brioche (see No. 1), but instead of mixing all the butter in the dough keep about $\frac{1}{3}$ of the butter in the ingredients and before making the horseshoes roll it out like Puff Paste (see No. 8). Keep the remainder of the butter soft, spread on $\frac{2}{3}$ of dough by small dabs, fold into three and give two turns like Puff Paste. Roll out and cut into squares to required sizes and finish rolling and dressing in the shape of horseshoes.

5. PÂTE À ROLL—Tea Rolls.

Ingredients.

- 1 LB. FLOUR.
- $\frac{1}{2}$ LB. BUTTER.
- 1 OZ. SUGAR.
- 4 EGGS.
- 1 OZ. YEAST.
- 7 OZ. MILK.
- 1 LEMON.

Method.

Follow the same method as for Pâte à Brioche (see No. 1). Make like any ordinary rolls, and when risen, egg-wash and sprinkle a few chopped almonds with granulated sugar in middle of each roll.

Bake in a moderate oven.

6. GOGELHOPH (German).

Ingredients.

- 1 LB. FLOUR.
- 6 OZ. BUTTER.
- 1 OZ. YEAST.
- 6 YOLKS OF EGGS.
- 1 GLASS MILK.
- 1 OZ. SUGAR.

FEW DROPS VANILLA ESSENCE OR VANILLA.

PINCH OF SALT.

2 LB. SULTANAS.

2 LB. CURRANTS.

VANILLA SUGAR TO DUST.

Method.

Prepare above ingredients in the same manner as Pâte à Brioche (see No. 1). This paste is much lighter and baked in high Baba moulds. When moulded and ready to serve, sprinkle with vanilla sugar.

7. PÂTE À PETITS PAINS AU LAIT—Paste for small Milk Patties.

Ingredients.

3 OZ. YEAST.

3 LB. FLOUR.

$\frac{3}{4}$ LB. BUTTER.

9 EGGS.

PINCH OF SALT }
PINCH OF SUGAR } TO EACH POUND.

1 PINT OF MILK.

Method.

Follow the same method for making as for Pâte à Brioche (see No. 1).

8. PÂTE À FEUILLETAGE—Puff Paste.

Ingredients.

12 LB. FLOUR.

12 LB. BUTTER (FRESH).

2 QUARTS WATER.

PINCH OF SALT TO EACH POUND.

Method.

9 LB. BUTTER }
 $1\frac{1}{2}$ LB. FLOUR } MIX WELL TOGETHER.

Then Mix.

10½ LB. FLOUR.

3 LB. BUTTER.

2 QUARTS WATER.

PINCH OF SALT TO EACH POUND.

Pass the flour through a sieve on the table, add the butter, rub well between the hands until the butter is well mixed with the flour, add the water and salt, mix well and work to a smooth dough, cover with a cloth so that it will not crust or dry. After 20 minutes' rest, cut the butter in four, place aside, and now cut the dough in four, roll out each piece and place the prepared butter in and close and allow to stand for 15 minutes. Give 1 turn, fold in 3 or 4, keep in a cold place and allow to rest for about 2 hours—then give another 2 turns. If the puff paste is folded in 3 we have got 3 turns. As we shall want 6 turns, let it stand again for an hour or so, then give 2 more turns and give 1 last turn. When this method is being employed, it is known as 6×3 . If you fold in 4, and give another 2 turns, it makes 3 turns. Give 1 more turn when the paste is required. This method is known as 4×4 . Both methods are quite reliable, 6×3 being used mostly by French pastrycooks or chefs. I prefer the 4×4 .

I can thoroughly recommend this recipe, as I have employed the method for a number of years, during which time it has always given excellent results.

9. PÂTE À FONCER—Ordinary Crust Paste.

Ingredients.

8 LB. FLOUR.

4 LB. BUTTER.

2¾ PTS. WATER.

PINCH OF SALT TO EACH POUND.

PINCH OF SUGAR TO EACH POUND.

Method.

Pass the flour through a sieve on the table, add butter, rub well between hands, and when mixed add salt, sugar and water, work gently to a paste, but do not handle, mix or beat too much—handle like short paste.

This paste is used for fruit tarts, tartlets, meat pies, different pastries, crust, etc. About 6 eggs can be added to these ingredients if required.

10. PÂTE À PÂTÉS—Patties Paste.

Ingredients.

2 LB. FLOUR.

 $\frac{1}{2}$ LB. BUTTER. $\frac{1}{2}$ LB. LARD OR CHICKEN FAT.

2 EGGS.

PINCH OF SALT TO EACH POUND.

 $\frac{3}{4}$ PT. OF WATER.*Method.*

Follow the same method as for Pâte à Foncer (see No. 9), and allow to rest in a cool place.

Note.—This is largely employed for French Patties (Pâte de foie gras, etc.).

11. PÂTE SUCRÉE—Sugar Paste.

Ingredients.

1 LB. FLOUR.

10 OZ. BUTTER.

10 OZ. SUGAR.

3 EGGS.

Method.

Prepare in the same manner as Pâte à Foncer (see No. 9).

This is employed for various sweets, tartlets, etc.

12. PÂTE À RAVIOLIS—Ravioli Paste (Special Italian Dish).

Ingredients.

4 LB. FLOUR.

 $\frac{1}{2}$ PT. OLIVE OIL. $1\frac{1}{2}$ PT. WATER.

PINCH OF SALT TO EACH POUND.

Method.

Mix to a smooth paste, and it is then ready for use. Roll the paste very thin, cut into two, egg-wash one-half, and place stuffing (see below) in small circles. It is quicker to use a forcing-bag. Cover with other half of paste and close, then cut with pastry wheel or paste-cutter.

Filling.

Take 2 parts boiled or braised beef, 1 part spinach, 1 brains, and chop fine. Mix well, add 1 or 2 eggs, a little brown sauce, season, bring to boil and allow to cool.

13. PÂTE À NOUILLES—Nouille Paste.

Ingredients.

1 LB. FLOUR.

8 YOLKS OF EGGS.

2 WHOLE EGGS.

2 OZ. MILK.

PINCH OF SALT.

(Total liquid measure of yolks, eggs and milk must be 11 oz.)

Method.

Mix all the ingredients into a smooth paste. Roll the paste very thin, which if properly rolled gives 2 pieces about 5 feet long and 1 foot wide. Allow to dry for 10 or 15 minutes. Cut fine in 1-foot lengths and $\frac{1}{8}$ inch wide strips. This is served as garnish with meat, instead of vegetables, and is prepared by cooks in a similar manner to macaroni.

14. PÂTE À FRIRE—Batter for Fritters.

Ingredients. $\frac{1}{2}$ OZ. YEAST.

1 PT. WATER.

1 LB. FLOUR.

2 TABLESPOONFULS OLIVE OIL.

2 OZ. SUGAR.

PINCH OF SALT.

Method.

Dissolve the yeast in warm water, add the flour, olive oil, sugar and salt, mix well and allow to stand in a warm place for 1 or 2 hours.

This batter is used for apple, pineapple, banana fritters, etc., and can be kept in a cool place for a longer period. When required add some flour and pinch of sugar to give a nice brown colour in frying.

15. PÂTE À CHOUX—Choux Paste (for eclairs, cream buns, etc.).

Ingredients.

1 LB. BUTTER.

 $1\frac{1}{2}$ PT. MILK OR WATER.

1 LB. FLOUR.

15 OR 16 EGGS (MEASURE $1\frac{1}{2}$ PT. OF EGGS).

6 LUMPS OF SUGAR.

Method.

Place the butter, milk or water, sugar and salt into a saucepan, bring to boil on a quick fire, then remove. Add the flour quickly with a wooden spoon, place back on fire and continue mixing for a few seconds only. Now put the saucepan with the paste on table and mix the eggs (two or three at a time), keeping well stirred. Care must be taken not to use too many eggs at one time. Each time eggs are added, it must be worked to a smooth paste, until all the eggs are in.

Note.—If the paste is not mixed or worked carefully or a cold oven used, the results will not be satisfactory.

This paste is used for cream buns, eclairs, sweets, etc.

16. DAMPFNUDEL (German).

Ingredients.

A. 1 LB. FLOUR.

3 OZ. BUTTER.

3 WHOLE EGGS.

2 OZ. SUGAR.

PINCH OF SALT.

1 OZ. YEAST.

$\frac{3}{4}$ GLASSFUL MILK.

1 LUMP OF LEMON SUGAR.

B. $\frac{1}{2}$ PT. CREAM AND MILK.

1 OZ. BUTTER.

$\frac{1}{2}$ STICK VANILLA.

2 OZ. SUGAR.

Method.

Prepare ingredients *A* in the same manner as Doughnuts Paste (Boule de Berline) (see No. 57). Then, when finished, cut in small portions or make in rolls. Place into buttered mould in following manner: When placing into mould, dip one side into melted butter, then close the side with melted butter to the other, until the bottom of mould is covered. In the same manner place the second line and third line, etc., until half full, and allow to rise until $\frac{2}{3}$ full. Now bring ingredients *B* to boil and pour over. Close well with a lid or cover and bake in a moderate oven for about 25 or 35 minutes. Turn out on the dish, serve with Sauce Anglaise (see No. 279) or Sauce Sabayon (see No. 280), either separately or poured over, and it is ready to serve.

II

LES CRÈMES ET DIVERS
MISCELLANEOUS CREAMS FOR
PASTRIES—SWEETS
Etc.

LES CRÈMES ET DIVERS

17. CRÈME D'AMANDE—Almond Cream.

Ingredients.

1 LB. BUTTER.

1 LB. SUGAR.

1 LB. GROUND ALMONDS.

14 OR 15 EGGS.

3 OZ. FLOUR.

Method.

Place the butter and sugar into a basin, mix well and beat until creamy, add the ground almonds and eggs (2 or 3 at a time), continue mixing with a whisk until all the eggs are in; finally add the flour and the cream is then ready for use.

This cream is used for various pastries (Tartelettes), gâteaux, petits-fours, etc.

18. CRÈME AU BEURRE—Butter Cream.

Ingredients.

12 YOLKS OF EGGS.

1 $\frac{1}{4}$ LB. SUGAR.

7 $\frac{1}{2}$ OZ. WATER (LIQUID MEASURE).

2 LB. BUTTER.

Method.

Place the sugar, water and yolks into a basin and beat on a small fire, as Sabayon (see No. 280). Do not allow to boil. Beat with a whisk until cold and creamy. Beat

the butter until creamy, and mix well with the above preparation and continue beating for a little while until smooth and the cream is then ready for use.

This is used for gâteaux, pastries, petits-fours, etc., and can be flavoured with coffee essence, chocolate, raspberry, lemon, almond essences and various liqueurs, such as kirsch, curaçao or anisette, maraschino, etc., and coloured according to fruit, etc.

19. CRÈME PÂTISSIÈRE—Pastry Cream.

Ingredients.

4½ PTS. MILK.

1½ LB. SUGAR.

$\frac{3}{4}$ LB. FLOUR.

24 YOLKS OF EGGS.

3 WHOLE EGGS.

1 STICK VANILLA.

Method.

Place the sugar, yolks and eggs in basin, mix to a smooth paste, add flour, continue mixing until the flour is well blended and all lumps have disappeared—it must be smooth. While preparing the above mixture, bring the milk to the boil with the vanilla. Continue stirring and gradually add the boiling milk until all is mixed. Pour into the saucepan and put on the fire and allow the mixture to boil for a minute or so. Pour into a clean basin for use.

This cream is employed for various sweets, soufflés, pastry fillings, etc.

Note.—Do not use copper utensils for cooking or preparing the cream.

20. CRÈME CHIBOUST—Chiboust Cream.

Ingredients and preparation are the same as for Crème Pâtissière (see No. 19). By the time the cream is prepared have ready 28 stiff-beaten whites of eggs, and add to this about $\frac{1}{2}$ lb. castor sugar to keep the whites of eggs smooth.

The whites of eggs must be mixed in the cream while it is boiling hot, and while one person is mixing the whites into the cream, another must handle the whites and place in the cream whilst the first continues to mix. This must be done quickly, while mixing, as the whites of eggs are poaching (or cooking)—once mixed, do not continue beating or mixing, otherwise the cream will fall, become liquid and lose its quantity.

This cream is cheap and popular with the French pastry-cooks—for eclairs, cream buns, polka vanilla, gâteaux St. Honoré, etc.

Note.—Avoid copper utensils.

21. CRÈME ST. HONORÉ—St. Honoré Cream.

Crème St. Honoré is the same as Crème Chiboust (see No. 20). If required, a few leaves of gelatine can be added to crème pâtissière.

22. CRÈME CHANTILLY—Whipped Cream.

See Preparation No. 269.

23. CRÈME RENVERSÉE—Egg Custard Cream.

Ingredients.

1½ PT. MILK.

8 WHOLE EGGS.

¼ LB. SUGAR.

Method.

Place the eggs and sugar in the basin, break with a whisk, add the milk, mix well and pass through a strainer, pour into the charlotte mould, place in the bain-marie, and place on fire. Let it come to the boil and cook in the oven until set. When set it should appear to be the same as jelly, with no signs of liquid. Allow to cool and it is ready to serve.

Note.—Avoid using copper utensils.

24. CRÈME CARAMEL—Caramel Cream.

Place some sugar with water in the sugar boiler and let it boil until a dark brown colour, add a few drops of water to prevent from boiling and burning (see Sugar Boiling, No. 159). Pour in just enough to cover the bottom of the charlotte mould, then fill the mould with Crème Renversée (see No. 23). Continue and finish in the same manner as Crème Renversée. For one or two portions as served in restaurants, the Crème Renversée can be employed without Caramel. Simply pour over Sauce Caramel (see No. 284).

25. CRÈME ST. CLAIRE—St. Clair Cream.

Employ the same ingredients and method as for Crème Renversée (see No. 23), and when serving pour Fruit Syrop Sauce (see No. 277) round the cream, and decorate the top with Whipped Cream (see No. 22).

26. CRÈME RÉGENCE—Régence Cream.

Employ the same ingredients and method of making as for Crème Caramel (see No. 24). When serving, place the cream on the dish and Caramel Sauce around and decorate the top with Whipped Cream (see No. 22).

27. CRÈME BEAURIVAGE.

Ingredients.

CRÈME RENVERSÉE (SEE NO. 23).

WHIPPED CREAM (SEE NO. 22).

CORNETS (SEE NO. 125).

Method.

Prepare Crème Renversée mixed with a little praline. Pour into savarin or charlotte mould. Poach in a bain-marie until set (like jelly). When cold turn out on the dish, decorate with whipped cream, cornets, praline, and it is ready to serve.

28. PETITS-POTS DE CRÈME VANILLE—Small Pots of Vanilla Cream.

Ingredients.

1½ PT. MILK.

½ LB. SUGAR.

10 YOLKS OF EGGS.

2 WHOLE EGGS.

1 STICK VANILLA.

Method.

Boil the milk with sugar and vanilla and allow to cool. Break the yolks of eggs and whole eggs with a whisk, then mix the above ingredients all together and pass through a fine strainer or sieve. Now fill the pots very carefully, take ladle and pour into pots to brim—try to get a little heap on top if possible, and let it stand. Do not touch or move for about 10 minutes. You will then find some froth on top. Take a small knife and push gently off the top and later, if it still appears, repeat until clear. Place the pot in the bain-marie and place on fire. As soon as it starts to boil put the bain-marie with pots in the oven and cover with a baking-sheet, leaving one side open to let the steam out. The best way is to put a piece of wood across the bain-marie on which to place the baking-sheet. The baking-sheet is put on to prevent the heat from colouring the cream. Leave in the oven until set. When baked it must look clear and shiny on top, and it is then ready to serve.

29. PETITS-POTS DE CRÈME CHOCOLAT—Small Pots of Chocolate Cream.

Ingredients.

1¾ PT. MILK.

½ LB. SUGAR.

3 OZ. COCOA.

3 OZ. COUVERTURE (COVERING CHOCOLATE).

10 YOLKS OF EGGS.

2 WHOLE EGGS.

Method.

Boil the milk with sugar and cocoa and covering chocolate, slowly for about 5 or 8 minutes, and let it cool. Break the yolks and eggs and mix with above ingredients and continue the method as for Petits-pots de Crème Vanille (see No. 28) and finish in the same manner.

30. MERINGUE ITALIENNE—Italian Meringue.

Ingredients.

2 LB. SUGAR.

16 WHITES OF EGGS.

Method.

Place the sugar into a sugar boiler, cover with water and boil to a small crack. While boiling the sugar, beat the whites of the eggs with a whisk until stiff, then gradually add the boiling sugar, continually beating the whites, and when all added continue beating slowly until cold. It is then ready for use.

31. RICE—For different sweets and creams or Imperatrice, etc.

Ingredients.

1 LB. RICE.

3 QUARTS MILK.

 $\frac{3}{4}$ LB. SUGAR.*Method.*

Place the milk into saucepan. Add rice (rinsed in cold water first) and bring to boil. Keep stirring. Allow to simmer for about 20 or 25 minutes or until the rice is

floating and tender. Add the sugar, mix well with a spoon and pour into basin and it is ready for use.

Another method is to bring to boil, add the sugar and rind of lemon, cover the saucepan with a lid and bake in the oven for 20 or 25 minutes, or until the rice is tender and swollen and the milk has disappeared. Pour into basin and allow to cool and it is ready for use.

CREAMY RICE.

If this rice is employed for cold sweets, add 1 quart of whipped cream to above ingredients. If required to be plain and without cream, cook the rice with 4 quarts of milk instead of 3 and allow to cool.

III

LES PÂTISSERIES

PASTRIES



1-- 5

6-- 10

11--15

16--21

22--26

ASSORTMENT OF PASTRIES

1, 3, 4, 11, Tartelettes fantaisie. 2, Chocolatine. 5, Conversation. 6, 7, Genoises fantaisie. 8, Barquette grillée. 9, Barquette copeaux. 10, Arlequin. 12, Allumette. 13, Almond cream cornets. 14, Madeleine. 15, Mille-Feuilles. 16, 17, Coffee and Chocolate Eclairs. 18, 19, Apple-Plum Tartelettes. 20, Damier. 21, Gaufrette Vienna. 22, Boule de Berlin. 23, 24, Swiss Roll. 25, Shavings. 26, Spritz Kuchen.

LES PÂTISSERIES

32. GAUFRETTES VIENNOISES—Vienna Wafers.

Ingredients.

- 1 LB. ICING SUGAR.
- 1 LB. GROUND ALMONDS.
- 2 LB. BUTTER.
- 2 LB. FLOUR.
- VANILLA ESSENCE.
- ROYAL ICING.

Method.

Place sugar, ground almonds, butter, flour and vanilla essence on the table, mix well and work into a smooth paste like any ordinary short paste. Make this paste overnight and keep in a cold place. Then roll out to thickness of $\frac{1}{8}$ inch and place on baking-sheet. Now divide into two, leaving one half plain and mark the other with knife the square sizes required. Pipe with a cornet of royal icing like netting over the marked half. Dip the knife in the water and cut where previously marked. Bake in a moderate oven to a nice brown colour, and as soon as it comes from oven spread raspberry jam over the plain half with a palette knife and place the designed half over the other and press gently, cut in portions where marked whilst warm, sprinkle lightly with icing sugar and it is ready to serve.

33. SABLÉS—Short Cakes.

Ingredients.

- 4 LB. FLOUR.
- 2 LB. CASTOR SUGAR.

2½ LB. BUTTER.

3 WHOLE EGGS.

ESSENCE OF VANILLA.

2 TEASPOONFULS BAKING POWDER.

3 OZ. MILK.

Method.

Place all the ingredients on the table. Rub the flour and butter well together, add eggs, etc., and mix to a smooth paste, roll out to thickness required and cut with any fancy paste-cutter. For pastries, also for petits-fours, etc., it is preferable if the paste is made overnight.

34. LINZER.

Ingredients.

1 LB. BUTTER.

1 LB. CASTOR SUGAR.

1 LB. GROUND ALMONDS.

3 EGGS.

1 LB. CAKE CRUMBS.

¼ LB. FLOUR.

½ TEASPOONFUL BAKING POWDER.

1 DESSERT-SPOONFUL MIXED SPICE.

Method.

Place all the ingredients on the table, mix well to a smooth paste like shortcake, allow the paste to rest in a cool place overnight, if possible. Then roll the paste ¼ inch thick, place on the baking sheet with borders, spread raspberry jam over with palette knife, then roll the paste the same thickness as before, cut in long strips ½ inch wide to make a grille on top, brush with eggwash and bake to a nice brown colour. When cold, cut sizes required.

35. MADELEINES.

Ingredients.

1 LB. 2 OZ. SUGAR.

12 EGGS.

1 LB. 2 OZ. FLOUR.
 10 OZ. MELTED BUTTER.
 VANILLA ESSENCE.
 PINCH OF BAKING POWDER.

Method.

Place the sugar and eggs into mixing bowl, and beat well with whisk until it doubles its quantity, then mix the flour gently with a wooden spoon (spatula), add the baking powder and melted butter (keep cool), fill into well-buttered madeleine moulds half full, and bake in a moderate oven to a nice brown colour.

36. VISITANDINES.

Ingredients.

$\frac{1}{2}$ LB. GROUND ALMONDS.
 $\frac{1}{2}$ LB. CASTOR SUGAR.
 6 WHITES OF EGGS.
 2 OZ. FLOUR.
 $\frac{1}{2}$ LB. BUTTER.
 VANILLA ESSENCE.
 3 WHITES OF EGGS (SNOW).

Method.

Place the almonds, sugar, whites of eggs, vanilla and flour into a mixing bowl, mix well, boil the butter until brown colour, allow to cool, then mix with the above ingredients and to finish add 3 stiff beaten whites of eggs, fill into well-buttered and floured moulds or madeleine, serve plain or iced if required (water icing flavoured with rum).

37. PAINS DE GÊNES.

Ingredients.

1 LB. SUGAR.
 $\frac{1}{2}$ LB. BUTTER.
 11 EGGS.

$\frac{3}{4}$ LB. GROUND ALMONDS.

$\frac{1}{4}$ LB. FLOUR.

1 LIQUEUR GLASS OF RUM OR CURAÇAO.

VANILLA.

1 TEASPOONFUL OF BAKING POWDER.

Method.

Place the sugar and butter into a mixing bowl and beat until creamy, place the eggs, one or two at a time, and continue beating until all mixed; then add the ground almonds, flour, baking powder, and liqueur, mix well together and fill into buttered and floured fancy or plain moulds, and bake in a moderate oven to a nice brown colour. Let it cool and serve plain or just sprinkle with icing sugar.

38. MIRLITONS.

Ingredients.

$\frac{1}{2}$ LB. SUGAR.

6 WHOLE EGGS.

$\frac{1}{2}$ LB. GROUND ALMONDS.

ICING SUGAR.

PÂTE À FONCER (SEE NO. 9).

Method.

Place the sugar and eggs into a mixing bowl and beat well until double its quantity, add the ground almonds, mix well and fill the tartlets half full lined with Pâte à Foncer. Then sprinkle well with icing sugar and allow to rest for a few minutes. If perles required on top sprinkle with icing sugar once more, and bake in a moderate oven (the same heat as for macarons) to a nice brown colour.

39. DAMES BLANCHES.

Ingredients.

1 LB. CASTOR SUGAR.

$\frac{1}{2}$ LB. GROUND ALMONDS.

10 WHITES OF EGGS.

RASPBERRY JAM.

PÂTE SUCRÉE (SEE NO. 11).

ICING SUGAR.

Method.

Place oval tartlet moulds on the table close to each other (as many as required—about 36 moulds for the above ingredients). Roll out some Pâte Sucrée (see No. 11) to the thickness of a half-crown, roll the paste round the rolling-pin and roll off over the prepared tartlets, take a piece of paste, press into moulds, then pass over with rolling-pin. To cut the paste, take the tartlets and place on the baking-sheet and put in each a little raspberry jam (about a teaspoonful). Now place the castor sugar, ground almonds and whites of eggs into basin and mix well, and fill the tartlets a good half full, sprinkle with icing sugar, allow to rest for a few minutes, then sprinkle once more with icing sugar and bake in a moderate oven until a nice brown colour. When cool it is ready to serve.

40. CONGRÈS.—Almond Tartlets.

Ingredients. $\frac{1}{4}$ LB. GROUND ALMONDS. $\frac{1}{2}$ LB. CASTOR SUGAR. $\frac{1}{2}$ LB. BROWN SUGAR.

1 OZ. FLOUR.

5 WHITES OF EGGS.

Method.

Line the tartelette moulds with Pâte Sucrée (see No. 11). Place all the ingredients into a saucepan and stir on the fire until hot, then fill in the prepared tartelettes half full, and place on each tartelette some puff paste cut in strips in the form of a cross, and bake in a moderate oven until a nice brown colour. (These must be kept in low heat.)

41. SWISS ROLL.

Ingredients.

- $1\frac{1}{4}$ LB. SUGAR.
20 YOLKS OF EGGS.
20 WHITES OF EGGS.
1 LB. FLOUR.
 $\frac{1}{4}$ PT. WATER.

Method.

Place sugar and yolks into mixing basin, beat until it doubles its quantity and becomes thick and creamy, add water and continue beating for a little while, add the flour and mix well, then beat the whites of eggs to a stiff snow and mix into above preparation. Spread with a palette knife on the paper the sizes required; keep fairly thick. Bake in a hot oven. When ready allow to cool, then roll with jam or butter cream if required. G noise can be used for Swiss Jam Rolls—must be handled whilst hot. See No. 76 for method.

42. MACARONS.

Ingredients.

- 1 LB. GROUND ALMONDS.
 $1\frac{1}{2}$ LB. CASTOR SUGAR.
 $\frac{1}{2}$ LB. ICING SUGAR.
8 OR 9 WHITES OF EGGS.

Method.

Place all the ingredients into mixing bowl, work well by hand with a spatula or use a mixing machine. Set on paper or rice paper with a forcing-bag. Place in middle of each a $\frac{1}{2}$ almond or leave plain. Before placing in the oven, damp with a wet cloth or with brush, and bake in a low heat until light brown.

43. SHAVINGS—COPEAUX.

Use the same ingredients and preparation as for Macarons (see No. 42).

Take a sheet of rice paper, spread with knife about $\frac{1}{4}$ inch thickness, macarons paste, sprinkle with chopped almonds, cut in long strips 3 inches by $1\frac{1}{2}$ inches. Place on hot curbed tins (half-circle tins, diameter $2\frac{1}{2}$ or 3 inches).

How to Cut.—It is impossible to cut this like an ordinary paste as there is rice paper and macaron paste. Place a long knife where required to cut, hold with left hand, and then with a pointed knife in the right hand cut from each side of the long knife.

44. MILLE-FEUILLES.

Take the trimmings of the Puff Paste (see No. 8), roll out to size of baking-tin, $\frac{1}{8}$ inch thick. Before placing in the oven, prick well all over with fork, bake in a moderate oven to a brown colour and crisp. When cool divide into three, then spread over 1 part pastry cream (see No. 19). Place the second part on top, on this spread raspberry jam. Now place the third part on top and squeeze gently together with a baking-sheet. Ice thinly with white fondant, keep liquid and lukewarm, finish with chopped pistache or any other fancy fondant decoration.

45. ALLUMETTES.

Take a piece of good plain Puff Paste (see No. 8). Roll out $\frac{3}{16}$ inch thick. Cut in long bands 3 inches wide, then spread over it Royal Icing (see No. 184) with a palette knife (in the same manner as icing a cake), then cut in widths of $1\frac{1}{2}$ inch. When cutting, dip the knife in flour, then cut and push off, then lay the knife flat on the table to pull off, otherwise the knife will stick the royal icing and the pastry will look shabby. For another way to cut, see No. 43, Copeaux. Allow to rest for a few minutes and bake in a moderate oven, and it is ready to serve.

46. CONDES.

Use the same method and preparation as for Allumette (see No. 45). Here sprinkle some fillet or flaked almonds

over Royal Icing, and when baked open from one side and fill with Pastry Cream (see No. 19, Crème Pâtissière).

47. COUQUES—Ox Tongues.

Take some good plain Puff Paste (see No. 8). Roll out $\frac{3}{8}$ inch thick, cut with round fancy cutter, then place the cut piece on granulated sugar, then roll $\frac{1}{8}$ inch thick one way, and without turning over. Place on a baking-sheet the sugared side on top, and bake in a hot oven for a few minutes. When finished the sugar on top should be of a brown shiny colour, or if required the middle can be filled with a strip of apple marmalade.

48. CONVERSATIONS.

Ingredients.

PUFF PASTE (SEE NO. 8).

ALMOND CREAM (SEE NO. 17).

ROYAL ICING (SEE NO. 184).

Method.

Place on the table plain tartelette moulds close to each other, and just butter the bottom of the moulds. Now roll puff-paste trimmings $\frac{1}{8}$ inch thick and cover the moulds. Then take a small piece of paste, and with this force the paste into moulds. Fill half full with almond cream (using a forcing-bag). Cover the tartelettes with another layer of paste the same thickness as before; roll with rolling-pin over the tartelettes, roll with light pressure to cut the paste. Take a table or palette knife and smear royal icing over the top and place four thin strips of puff paste in the form of a grille across each tartlet. Bake in a moderate oven.

49. JALOUSIE.

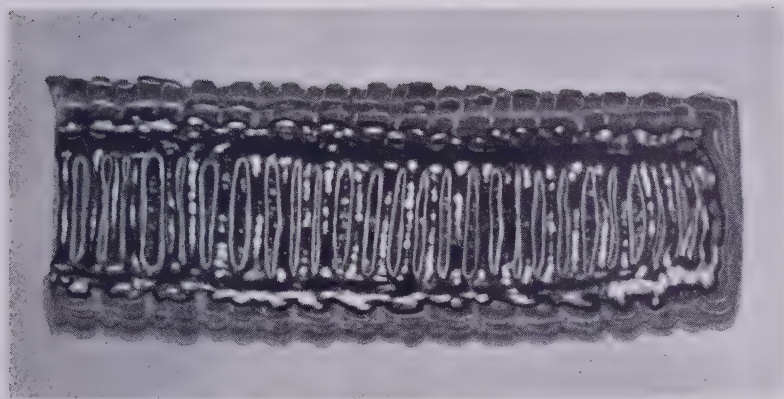
Ingredients.

PUFF PASTE (SEE NO. 8).

JAM (RASPBERRY OR STRAWBERRY).



CONDÉ'S
Recipe 46



JALOUSIE
Recipe 49

Method.

Take a piece of good plain puff paste, roll out the thickness of $\frac{3}{16}$ inch, divide into two long bands; place one on the baking-sheet, egg-wash each side of the band, place the jam in the middle and cover with other half, and egg-wash all over. The last half must be cut in the middle in the form of strips without cutting the edges. Bake in a moderate oven, and when nearly baked, sprinkle with icing sugar and return to the oven for a few minutes until the sugar is melted (glazed). When cold, cut the sizes required.

50. DARTOIS.

Ingredients.

PUFF PASTE (SEE NO. 8).

ALMOND CREAM (SEE NO. 17).

Method.

Roll a piece of good plain puff paste $\frac{3}{16}$ inch thick in long bands about 7 inches wide, egg-wash one side and place almond cream in the middle; fold the band so that the almond cream is enclosed as in a turnover. Now egg-wash the top and mark lightly with a pointing knife in the place required to cut, and make a fancy design with the knife on top of each portion shown to be cut. Bake in a moderate oven, and to glaze just sprinkle with icing sugar one or two minutes before baking is completed. When cold, cut in the places marked.

51. CORNETS À LA CRÈME—Cream Cornets.

Ingredients.

PUFF PASTE (SEE NO. 8).

PURE CREAM (CHANTILLY).

Method.

Take puff-paste trimmings, roll $\frac{1}{16}$ inch thick, and cut about 12 inches in length and about 1 inch in width; twist

round a cornet mould, egg-wash and bake in a moderate oven, and one or two minutes before finished baking, sprinkle with icing sugar to glaze. When cold, fill with whipped cream or Chiboust Cream (see No. 20).

52. PALMIERS—Pigs Ears.

Ingredients.

PUFF PASTE (SEE NO. 8).

CASTOR SUGAR.

Method.

Take trimmings and half good plain puff paste, give one turn of three with castor sugar, roll $\frac{3}{16}$ inch thick and about 12 inches in width, then fold the paste from either side in three (each folding must meet in the middle), then fold in two, and cut to thickness of about $\frac{1}{2}$ inch and lay flat on the baking-sheet, leaving enough space for them to spread. Bake in a good hot oven and when nearly baked turn over with the palette knife and finish baking to a nice brown colour.

53. FEUILLETÉS AUX FRUITS DIVERS.

Ingredients.

PUFF PASTE (SEE NO. 8).

FRESH FRUIT.

Method.

Roll good plain puff paste about $\frac{1}{4}$ inch thick, cut in oblongs, lozenge or round sizes, as required. Egg-wash and place on each, one half apricot or plum with cut end upwards. When the fruit is placed on the prepared paste it must be seen that there is a border of paste all round the fruit to about $\frac{1}{2}$ inch. Bake in a hot oven, and when finished glaze with apricot marmalade, or sprinkle with icing sugar.

54. BARQUETTES GRILLÉES.

Lay the oval tartlet moulds with Pâte Sucrée, then fill the moulds a good half full with Almond Cream (see No. 17), and make a grille from puff-paste trimmings with thin cut strips placed crossways over the tartlet. Bake in a moderate oven to a nice brown colour, and glaze with water icing.

55. BABA AU RUM.

See the ingredients and preparation of Baba Paste (see No. 3).

Fill the Baba Moulds $\frac{1}{3}$ full and allow to rise until $\frac{2}{3}$ full and bake in a moderate oven to a nice brown colour. Then put in Rum Syrop, and allow to soak for a minute or so, but do not leave too long, as it will break and be too fragile to handle. Finally glaze the top with apricot marmalade.

SYROP—for Baba and Savarins, etc.

Ingredients.

1 LB. SUGAR.

$1\frac{1}{2}$ PT. WATER.

1 ORANGE (SLICED).

1 LEMON.

$\frac{1}{2}$ STICK VANILLA.

LIQUEUR OR SPIRITS FOR FLAVOURING AS REQUIRED.

Method.

Place all the ingredients into a saucepan and bring to boil, then add the required liqueurs or spirits, etc.

56. MARIGNANS.

The same preparation as for Savarin (see No. 2). Fill the boat tartlet $\frac{1}{3}$ full and let it rise to $\frac{2}{3}$ and bake in a moderate oven to a nice brown colour. Soak with Anisette Syrop (see No. 55). Allow to cool and cut with

knife from one side to $\frac{2}{3}$ of depth, then fill with whipped cream, using a fancy pipe for filling. Glaze the top with apricot marmalade and finish with little chopped pistache. You can use Chiboust Cream instead of whipped cream for filling (see No. 20).

57. BOULES DE BERLIN—Doughnuts.

Ingredients.

- 1 LB. FLOUR.
- $\frac{1}{2}$ PT. MILK.
- 2 WHOLE EGGS.
- 2 OZ. BUTTER.
- 1 OZ. SUGAR.
- PINCH OF SALT.
- $\frac{1}{2}$ GRATED LEMON.

Method.

Place the flour into a basin. Dissolve $\frac{1}{2}$ oz. of yeast with 3 oz. of milk. Now form a hole in the middle of the flour, pour the melted yeast in and mix to a soft dough, sprinkle with flour and allow to rise. Then add eggs and the rest of the milk, sugar, salt, and lemon, beat well until smooth and leaves hands and basin, then add the melted butter and beat again until smooth. Allow to rise and before using beat well. Now form and fill with raspberry jam and allow to rise until it nearly doubles its quantity—have good hot frying fat ready and put them in one by one. When one side is brown, turn over and allow to bake until ready. Then roll in castor sugar with a little cinnamon. When baked, a white circle should be seen round centre of doughnut.

58. ECLAIRS CHOCOLAT.

For ingredients, see Pâte à Choux (No. 15). Prepare Pâte à Choux paste, set on clean baking-sheet with $\frac{1}{2}$ inch plain pipe about 3 inches long fingers, egg-wash and pass

the fork over, then bake in a hot oven until dry, and allow to cool. Then fill with whipped cream or Cream Chiboust (see No. 20) and ice with chocolate fondant.

59. ECLAIRS CAFÉ.

The same ingredients and preparation as for Chocolat Eclair (see No. 58). Ice with coffee fondant.

60. CHOUX À LA CRÈME—Cream Buns.

Ingredients.

PÂTE À CHOUX (SEE NO. 15).

Method.

Set with forcing-bag on clean trays like half-round balls, egg-wash and sprinkle with chopped almonds and granulated sugar, bake in a hot oven and when cool fill with whipped cream or Chiboust Cream (see No. 20).

61. PAINS DE LA MECQUE.

Ingredients.

PÂTE À CHOUX (SEE NO. 15).

Method.

Set on a clean baking-sheet with forcing-bag in oval shape the size required, egg-wash and sprinkle with granulated sugar. Dip the knife into water and cut in middle the entire length. Bake in a hot oven and serve plain or fill with whipped cream.

62. PONTS-NEUFS.

LINE THE TARTLET MOULDS WITH PÂTE À FONCER (SEE NO. 9).

Prepare the following cream :

Take half of Pâte à Choux (see No. 15) and half Crème Pâtissière (see No. 19), add some orange flower water as

flavour, mix well and fill the above prepared tartlets with a forcing-bag. Then egg-wash and place a cross on top of each tartlet in thin cut strips from puff-paste trimmings.

63. POLKA VANILLE.

Ingredients.

PÂTE À FONCER (SEE NO. 9).

PÂTE À CHOUX (SEE NO. 15).

CRÈME CHIBOUST (SEE NO. 20).

Method.

Roll the pâte à foncer $\frac{1}{10}$ inch thick, egg-wash the border and prick the middle with fork and pipe the border with pâte à choux paste, using $\frac{1}{4}$ -inch pipe, for pastries. For large gâteaux, pipe the border with $\frac{1}{2}$ -inch pipe and in the middle pipe one ring. Then egg-wash over the piped pâte à choux and bake in a moderate oven to a nice brown colour. Then fill the middle a little higher than the border and make it level with a knife. Now sprinkle with castor sugar and glaze with a red-hot iron until the sugar melts to a nice brown colour of caramel.

To glaze the top without making a nasty burned colour, and without smoke, take a piece of iron $\frac{1}{4}$ or $\frac{1}{2}$ inch thick, heat until red, then scrape the clinkers or ashes off, and wipe over with a wet rag. Sprinkle the gâteaux or pastry lightly with castor sugar. Now take the red-hot iron, just touch gently (do not leave on the cake as it would smoke and give a smoky taste), but hold near to it so that it catches light, and proceed in this manner, just holding it near and keep touching. If more sugar is needed, sprinkle once more and carry on burning as before, until a nice brown colour, and the sugar melted into caramel. Do NOT use icing sugar as it sticks to the iron and will burn and drop on the gâteaux in black and bitter drops, spoiling the look and the taste.

SHOWING PROGRESS OF MAKING



BARQUETTES AUX FRAISES—STRAWBERRY TARTS

Recipe 65



TARTELETTES AUX FRUITS—FRUIT TARTLETS

Recipe 66

64. LAMPIONS.

Ingredients.

PÂTE SUCRÉE (SEE NO. 11).
 ALMOND CREAM (SEE NO. 17).
 WHIPPED CREAM.
 APRICOT MARMALADE.

Method.

Line plain round tartlets with the sugar paste, and fill a good half full with almond cream, and bake in a moderate oven until a nice brown colour. While hot, take from the moulds and turn over. When cold, take the middle out with a plain $\frac{3}{4}$ -inch or 1-inch paste-cutter, sprinkle the tartlet with icing sugar, fill the middle with whipped cream and glaze the top part of the middle piece with red apricot marmalade and place back over cream, and it is ready to serve.

65. BARQUETTES AUX FRAISES—Strawberry Tarts.

Ingredients.

PÂTE À FONCER (SEE NO. 9).
 STRAWBERRIES.
 APRICOT MARMALADE.

Method.

Line the boat tartlets with crust paste, fill with haricot beans and bake in a moderate oven. When baked, empty out the beans and fill with strawberries—then glaze with red-coloured apricot marmalade.

66. TARTELETTES AUX FRUITS—Fruit Tartlets.

Ingredients.

PÂTE À FONCER (SEE NO. 9).
 ANY KIND OF FRESH FRUIT IN SEASON.
 APRICOT MARMALADE.

Method.

Line with pâte à foncer plain round tartlet moulds, then fill with different fruits, and bake in a hot oven until a nice brown colour. When baked and cold, glaze well or cover with apricot marmalade. All white or green fruits, i.e. apples, greengages, gooseberries or plums, glaze with good plain apricot marmalade, and cherries, red currants, etc., with breton-coloured apricot marmalade, or if required boil some Melba Sauce (see No. 275) to the consistency of marmalade, and glaze with this.

67. AMANDINE.

Ingredients.

PUFF PASTE (SEE NO. 8).

ALMOND CREAM (SEE NO. 17).

Method.

Roll the trimmings of puff paste $\frac{3}{16}$ inch thick, place over the baking-sheet, and spread over with almond cream $\frac{1}{4}$ inch thick. Place long strips crossways from puff-paste trimmings rolled and cut. Bake in a moderate oven to a nice brown colour, and when cold, ice with water icing.

68. OTHELLOS.

Ingredients.

FINGER BISCUITS (SEE NO. 74).

CRÈME PÂTISSIÈRE (SEE NO. 19).

CHOCOLAT FONDANT.

Method.

Prepare finger biscuits and set on the paper with a forcing-bag in form of half-ball, sizes required, and bake in a moderate oven. When cold, stick the two halves together with Crème Pâtissière, and ice with chocolat fondant. Sprinkle a few chopped pistache in the middle if required.

69. SPRITZ KUCHEN—German Speciality.

Ingredients. $\frac{1}{4}$ LB. BUTTER.

8 OZ. MILK.

5 OZ. FLOUR.

6 EGGS.

3 YOLKS OF EGGS.

PINCH OF SALT.

PINCH OF SUGAR.

 $\frac{1}{8}$ TH GRATED NUTMEG.

VANILLA WATER ICING.

Method.

Place the milk, butter, sugar and salt into a saucepan, bring to boil and set aside of fire. Add flour, and mix quickly, place the saucepan back on the fire and continue stirring for about 5 to 8 minutes. Take off the fire and turn into a basin (do not use enamel basins). Now add the eggs one or two at a time until all mixed in (the paste must be well worked and mixed). Heat the frying-fat, take a piece of thick paper, cut the same size as frying-pan, dip the paper into fat, take out and place on baking-sheet and allow to cool. Now take a prepared forcing-bag with a large fancy pipe, and place the above ingredients into it, and set on the prepared paper as follows: Pipe rings or the shape of No. 8. Take hold carefully with two hands and turn gently over and place the prepared paper with piped pastries into hot fat (see the fat is not smoking, as this would be too hot) and pull the paper gently out—the pastries being left in the fat. Fry until a nice brown colour on both sides, then ice with vanilla water icing, and it is ready to serve.

70. CHOCOLATINES.

Ingredients.

GENOISE (SEE NO. 76).

BUTTER CREAM (SEE NO. 18).

CHOCOLATE TABLETS (SEE NO. 191).

Method.

Take a piece of G noise split in two, fill with chocolate butter cream and cover with the same cream. Cut in squares about $1\frac{1}{2}$ inch, then smear with a palette knife on all four sides with chocolate butter cream, and on each side stick one tablet until all four sides are covered. Sprinkle with icing sugar over the top, and pipe chocolate butter cream with a fancy pipe on each pastry, and it is then ready to serve.

71. BARQUETTES COPEAUX.

Ingredients.

P TE SUCR E (SEE NO. 11).

BUTTER CREAM (SEE NO. 18).

ALMOND CREAM (SEE NO. 17).

CHOCOLATE COPEAUX (SEE NO. 192).

Method.

Line the boat tartlet moulds with sugar paste, and fill a good half full with almond cream. Bake in a moderate oven to a nice brown colour, and when cold cover with chocolate cream, and place a few chocolate shavings on top. Sprinkle lightly all over with icing sugar.

72. MERINGUE SHELLS.

Ingredients.

30 WHITES OF EGGS ($1\frac{1}{2}$ PT.).

2 LB. CASTOR SUGAR.

2 LB. GRANULATED SUGAR.

Method.

Beat the whites of eggs to a stiff snow, and whilst beating add half of the sugar and mix the other half in with a wooden spoon. Now set the meringues through a forcing-bag on the paper to the required size and bake in a cool oven until light brown and dry. To preserve,

keep in a dry and warm place. If perles are required on meringues, sprinkle with icing sugar and allow to stand for a few minutes, and before putting in the oven sprinkle once more with icing sugar and bake.

73. MERINGUES CHANTILLY.

Ingredients.

MERINGUE SHELLS (SEE NO. 72).

WHIPPED CREAM.

Method.

Prepare meringue shells, stick together with whipped cream and lay sideways, then decorate over the meringue with fancy pipe.

74. BISCUITS À LA CUILLER—Finger Biscuits.

Ingredients.

1 LB. SUGAR.

20 YOLKS OF EGGS.

20 WHITES OF EGGS.

1 LB. FLOUR.

Method.

Place the sugar and yolks of eggs in the mixing-bowl and beat with a whisk until it is thick and creamy and doubles its quantity. Beat the whites of eggs to a stiff snow. Now add the flour to the first mixture and few snow whites. Finally add the rest of the whites and mix carefully. Once completed do not mix any more, as the paste may fall and get liquid. Then set on the paper with a forcing-bag to length required (2 or 3 inches). Sprinkle with icing sugar and bake in a moderate oven, or, if perles required, allow to stand for 2 or 3 minutes until sugar on top is melted, then sprinkle once more with icing sugar and bake as above.

75. POMME DE TERRE—Potato.

Ingredients.

FINGER BISCUITS (SEE NO. 74).

MARZIPAN (SEE NO. 181).

PASTRY CREAM (SEE NO. 19).

Method.

Set on the paper biscuit oval shape and bake to a nice brown colour, then stick together two halves with pastry cream. Roll some marzipan $\frac{1}{8}$ inch thick, cut into squares the sizes required sufficient to close each pastry. Now moisten the marzipan with water and envelop the pastry, close and roll between hands to make invisible foldings and closings. Now moisten with water, gently, and roll in granulated chocolate until well covered. Mark with knife in the shape of a broken skin of a potato, and with something pointed, like a pencil, mark a few holes like the eyes of a natural potato, and it is ready to serve.

76. GÉNOISE—Sponge Cake.

Ingredients.

15 WHOLE EGGS.

1 LB. SUGAR.

1 LB. FLOUR.

 $\frac{1}{2}$ LB. MELTED BUTTER.*Method.*

Place the eggs and sugar into a mixing-bowl, heat on a small fire until it rises two or three times its original quantity and runs from whisk like a thick ribbon, then continue beating in a cool place until cold. Mix in the flour quickly. Do not add all at once. Let it run slowly, then pour in gently the melted butter (the butter must not be hot). Turn out into good buttered and floured moulds, half full, and bake in a moderate oven. This preparation can be used for gâteaux, pastries, sweets, etc.

Note.—If this mixture is beaten by hand it takes about 20 or 25 minutes ; if a good egg-mixing machine is used it takes about 8 or 10 minutes, and it is not necessary to keep on the fire all the time. Simply warm.

77. GÉNOISES FANTAISIES—Fancy Gênoise.

The expression “ Fancy ” is given here to represent various shapes. Gênoise are cut in various shapes, such as lozenge, oblong, square, etc., and filled and decorated with butter-cream or any kind of filling, marmalade, cream, or iced with fondant of different colours, and decorated as desired with fruit, butter-cream, violets, etc.

78. TARTELETTES FANTAISIES—Fancy Tartlets.

Prepare the almond tartlets or boat tartlets in the same manner as Barquette Copeaux (see No. 71). These are finished in different ways with butter-cream, iced with fondant and decorated with fruit or piped, etc.

79. PUMPERNICKEL.

Ingredients.

1 LB. SUGAR.

5 OZ. WATER.

1 LB. FLOUR.

$\frac{3}{4}$ LB. BROWN WHOLE ALMONDS.

1 TEASPOONFUL AMMONIA.

Method.

Place the sugar and water into a saucepan and bring to the boil. Now prepare the flour and almonds on the table, make a hole in the middle and pour the boiled sugar in and allow to cool. When cold, add the fine crushed ammonia and mix well. Cut into two or three and roll in long battens an inch or so thick. Place on the greased baking-sheets, and allow to rest in a cool place until the

following day, then egg-wash the top and bake in a hot oven to a nice brown colour. When baked, cut while warm to the shape of a lozenge. This can be preserved for a longer period if kept in a dry place.

80. NOUGATINES (or Almond Meringue).

Ingredients.

1 LB. CASTOR SUGAR.

12 WHITES OF EGGS.

$\frac{3}{4}$ LB. GROUND ALMONDS.

2 OZ. FÉCULE (POTATO FLOUR).

Method.

Beat the whites of eggs to a stiff snow, and gradually add the sugar. Then gently mix the ground almonds and fécule. Then set on buttered and floured baking-sheet—for petits-fours, shapes and sizes required; for pastries or gâteaux in form of ring, pipe with a $\frac{1}{4}$ -inch thick pipe—and bake in a cool oven until set and dry and keep in a dry place.

81. ARLEQUINS.

Prepare Nougatine Paste (see No. 80) and set with a forcing-bag, $\frac{1}{4}$ -inch plain pipe, on lightly buttered and floured round rings about 3 inches diameter, and bake in a cool oven until lightly brown and dry. Take one part of chocolate butter-cream and mix together with one part of Italienne Meringue (see No. 30), then set on each ring with forcing-bag this cream $\frac{3}{8}$ inch thick, and place other turned over ring on top. Close gently—then ice the top with two colours of fondant, one half with white fondant and the other half with chocolate fondant, and in the middle place half a walnut. It is then ready to serve.

82. PUIITS D'AMOUR.

Ingredients.

PUFF PASTE (SEE NO. 8)

PASTRY CREAM (SEE NO. 19).

Method.

Roll a piece of puff-paste trimmings $\frac{1}{10}$ inch thick, and cut with fancy paste-cutter about 3 inches, and place on a baking-sheet and egg-wash. Now take a piece of good plain puff paste, roll out $\frac{1}{8}$ inch thick, cut with the same cutter as above, and then take a smaller plain paste-cutter about $1\frac{3}{4}$ inch to 2 inches and cut the middle out and place the ring on top of the egg-washed piece, and now egg-wash the top of the border without letting the egg-wash run all over. Bake in a moderate oven to a nice brown colour. Now fill the middle with pastry cream, sprinkle with sugar and colour the top with red-hot iron—see Polka Vanilla, No. 63 (method of handling iron to glaze pastry).

83. LEIPZIGER.

Prepare the same pastry as for Puits d'Amour (see No. 82). Before baking, place two small pieces of apple in an upright position sufficient to fill the centre, without touching the border, and bake to a nice brown colour. When cold, fill with following cream:

Place two whole eggs, $\frac{3}{4}$ lb. icing sugar, beat well with whisk until thick and creamy (it must be well beaten), add a pinch of flour, fill the prepared pastries right to border, place into a hot oven for 1 or 2 minutes, and as soon as you see it has a hard crust on top and is light brown in colour, it is ready. If the batter squirts from the sides or breaks on top, it must be withdrawn immediately from the oven, as this is a sign of overbaking.

84. COLLERETTES—Horseshoes (or long turnovers).

Ingredients.

Take a piece of good plain puff paste, roll $\frac{1}{8}$ inch thick, cut in lengths 4×3 inches, egg-wash one side and pipe a strip of raspberry jam in the middle. Turn the unwashed side over on the egg-washed and close gently and make a few short cuts (about $\frac{1}{2}$ inch); egg-wash all over and lay in granulated sugar. Take and place on a baking-sheet and bend into the shape of horseshoes. Bake in a moderate oven to a nice brown colour, and they are ready to serve.

85. CHAUSSONS AUX POMMES—Apple Turnovers.

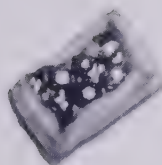
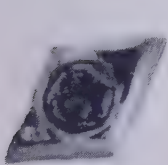
Roll some good plain puff paste about $\frac{1}{8}$ inch thick and about 4 inches width, with round fancy paste-cutter. Egg-wash one side, place some Apple Marmalade (see No. 231) and turn the side not egg-washed over the washed, and close. Egg-wash and bake in a hot oven. A few minutes before ready, sprinkle with icing sugar and place in oven to glaze, and it is then ready to serve.

86. CHAUSSONS AUX CONFITURES—Jam Turnovers.

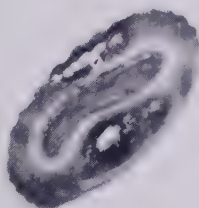
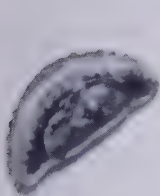
Prepare the same turnover with jam instead of apple marmalade, egg-wash over and lay on granulated sugar, and place on baking-sheet. Bake in a moderate oven until a nice brown colour and they are ready to serve.

87. VANILLA TURNOVERS.

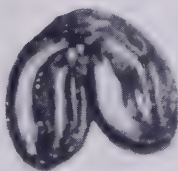
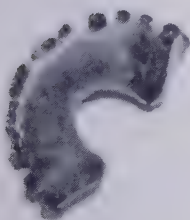
Roll a piece of good plain puff paste $\frac{3}{16}$ inch thick, cut in squares, egg-wash all the corners and place some pastry cream (see No. 19) in the middle, then stretch from two opposite corners, and close in the middle overlapping on the pastry cream (one corner over the other). Egg-wash the last end, and bake in a good hot oven to a nice brown colour, and a minute or two before baking is completed



1—3



4—6



7—9



10—12

ASSORTMENT OF PASTRIES

1, 2, 3, Feuilletés aux fruits divers. 4, Chausson aux Pommes. 5, Couque. 6, Vanilla Turnover. 7, Collerette. 8, Palmier. 9, Polka Vanille. 10, Dame Blanche. 11, Mirlitons. 12, Puit d'amour.

sprinkle some icing sugar over it to glaze. It is then ready to serve.

88. APPLE TART.

Roll a piece of Pâte Sucrée (see No. 11) $\frac{3}{16}$ inch thick, cover the baking-sheet and half bake in a moderate oven (to a pale colour). Now slice, peel and core the apples and place over the sugar paste, sprinkle with fine sugar and ground cinnamon. Then roll trimmings of puff paste $\frac{1}{10}$ inch thick, cover the above prepared apples, prick the paste and egg-wash, and design with the back of a fork crossways, and bake in a moderate oven to a nice brown colour. Two or 3 minutes before ready, sprinkle with icing sugar to glaze, or if it happens that the oven is not hot enough just dip the brush into a Syrop (see Stock Syrop) and wash it over. This will at the same time make it shine. Cut in squares to required size, and it is then ready to serve.

89. ALMOND CREAM CORNETS.

Employ the same ingredients and method as for making the batter for Shavings (see No. 126). When ready, place on waxed trays some dessert-spoonfuls of batter, a good distance from each other, then spread with a palette knife in circles of about 3 inches in diameter, and bake in a hot oven until a golden brown, and turn while hot round wooden cornet mould. Take the brownest ones first, and when it is getting breakable, place back in hot oven until ready. When cold, fill with whipped cream and it is ready to serve.

90. FLAN AUX FRUITS—Open Fruit Tart.

Ingredients.

PUFF PASTE (SEE NO. 8).

FRESH FRUIT IN SEASON (OR PRESERVED FRUIT).

F.C.B.

E

Method.

Roll a piece of good plain puff paste in as long a band as required and about 4 inches wide and $\frac{3}{16}$ inch thick. Egg-wash the border and place the fruit in the middle in the length of band and bake in a moderate oven until a nice brown colour, and when baked glaze with apricot marmalade (use a brush or tablespoon for glazing the flan). Cut in sizes required and it is ready to serve. The square flans are made in the same manner as the long ones, but instead of cutting in long bands cut in squares to the sizes required and fill the middle with fruit, leaving a border of about $1\frac{1}{2}$ inch all round. When baked, the edges rise higher than the fruit, to represent a border.

91. GÂTEAU DAMIER.

Bake Gênoise in two colours, pink and ordinary (see No. 76). Cut in four long strips 1 inch square, two pink, two ordinary Gênoise. Then spread them all over with apricot marmalade, stick all four together, two pinks meet across corners, two others the same way. Now if all stuck together you have got one long square piece, 2 inches by 2 inches. Roll a piece of Marzipan (see No. 181) $\frac{1}{8}$ inch thick, large enough to roll all the above prepared pastry into it, and close, and cut in slices $\frac{1}{2}$ inch thick, and it is then ready to serve.



FLAN AUX FRUITS—OPEN FRUIT TART
Top, Cooked.
Bottom, Uncooked

Recipe 90

IV

ENTREMETS

FLANS—GÂTEAUX



FLAN AUX POMMES—FRENCH OPEN APPLE TART

Method of lining the flan ring.

Recipe 92

ENTREMETS

92. FLAN AUX POMMES—French Open Apple Tart.

Take a flan ring about 1 inch in height, and lay out with *Pâte à Foncer* (see No. 9). Make a nice high border and pinch same with pastry pincers. Now place Apple Marmalade (see No. 231) in the bottom of the prepared flan, lay over with nicely sliced apples, in a circle, and bake in a hot oven to a nice brown colour. Make sure the bottom of the flan is brown all over, which can be ascertained by placing the palette knife under and lifting it gently. One minute before taking from oven, take the ring off and egg-wash the border from the outside to give a glossy colour, but do not brush or smear too much. Place into oven for a minute, and when cool glaze the flan all over the top with Apricot Marmalade (see No. 230) and it is ready to serve.

93. FLAN AUX PRUNES.

Prepare the same flan as for Apple Flan (see No. 92). Cut the plums in halves and take out the stones. Now place the plums into the flan (lay the plums on back with opening on top), and continue baking and glazing as for Apple Flan, above.

94. FLAN AUX ABRICOTS.

Prepare in the same manner as Plum Flan (see No. 93), using apricots instead of plums.

95. FLAN AUX CERISES.

Prepare and bake in the same manner as Apple Flan (see No. 92). Stone the cherries and place in the flan instead of apples. To glaze, add a few drops of breton red colouring to the apricot marmalade.

96. FLAN AUX FRAISES.

Prepare a flan in the same manner as Apple Flan (see No. 92). Now cover the bottom of the flan with paper. Fill right up with haricot beans, and place in a moderate oven until a nice brown colour. Egg-wash the border as for Apple Flan. When baked and cool, empty the haricot beans and paper, and fill with nice strawberries, if possible, all one size. Glaze with red breton-coloured apricot marmalade, or if served at once, cover with Melba Sauce (see No. 275), which answers the same purpose. This flan is also decorated with whipped cream, if required.

97. FLAN NORMAND.

Prepare the flan in the same manner as Apple Flan (see No. 92). Do not place any marmalade in the flan, only sliced apples. When nearly baked, pour the following custard cream over the apples: Place 4 whole eggs into a basin, 2 oz. sugar, break well and add $\frac{1}{2}$ pint of milk and a pinch of ground cinnamon. Finish baking as Apple Flan, and when cool sprinkle with icing sugar, and it is ready to serve.

98. FLAN BORDELAISE.

Prepare the flan in the same manner as Flan Normand (see No. 97), but instead of using only apples, use half apricots. When baked and cool, cover with Italienne Meringue about $\frac{1}{2}$ inch thick, mark with knife as desired, or decorate with cornet, then sprinkle with icing sugar



SAVARIN CHANTILLY
Recipe 101



POLKA CRÉOLE
Recipe 105

and place in the oven until a nice brown colour. It is then ready to serve.

99. FLAN MERINGUÉ.

Prepare a flan ring the same as Flan aux Pommes (see No. 92). Then fill the flan about half full with Crème Pâtissière. When baked, place apple marmalade in the flan about $\frac{1}{2}$ inch thick, then cover with Italienne Meringue (see No. 30), about $\frac{1}{2}$ inch thick. Make it level with a palette knife or decorate with cornet, sprinkle with icing sugar, and place in oven until brown, and it is then ready to serve.

100. GÂTEAU PITHIVIÈRE.

Roll good plain puff paste $\frac{1}{8}$ inch thick, cut in two rings the sizes required. Place one ring on the baking-sheet and egg-wash the border (about $1\frac{1}{2}$ inch), then place in the middle of that ring Almond Cream (see No. 17) in a heap about $\frac{3}{4}$ inch in height. Now cover with the other ring, and close the border by pressing gently with fingers, and mark same with knife. Egg-wash all over, and on top make a design with a pointed knife by holding the knife with the right hand and, starting from middle, pull gently to your right in the form of a half-ring about 1 inch from the border. Bake in a moderate oven to a nice brown colour, and to glaze sprinkle with icing sugar a minute or two before taking from oven, and if it happens that the sugar is not melted entirely, dip a brush into syrup, make it shine whilst hot, and it is ready to serve.

101. SAVARIN CHANTILLY.

Prepare a Savarin in the same manner as No. 2. When baked, soak in the Syrop (see No. 55) flavoured with rum. When strained and cold place on the dish, fill the middle

with whipped cream, and decorate with cream (using a star pipe) and crystallized cherries and angelica.

102. SAVARIN CHIBOUST.

Follow the same method as for Savarin Chantilly (see No. 101), using Crème Chiboust instead of Whipped Cream.

103. GÂTEAU MASCOTTE.

Prepare a Génoise Gâteau (see No. 76). Split the prepared Génoise in three and fill with anisette flavoured Butter Cream (see No. 18), and sprinkle all over with flaked roasted almonds. To finish, sprinkle lightly with icing sugar, and it is ready to serve.

104. POLKA VANILLE.

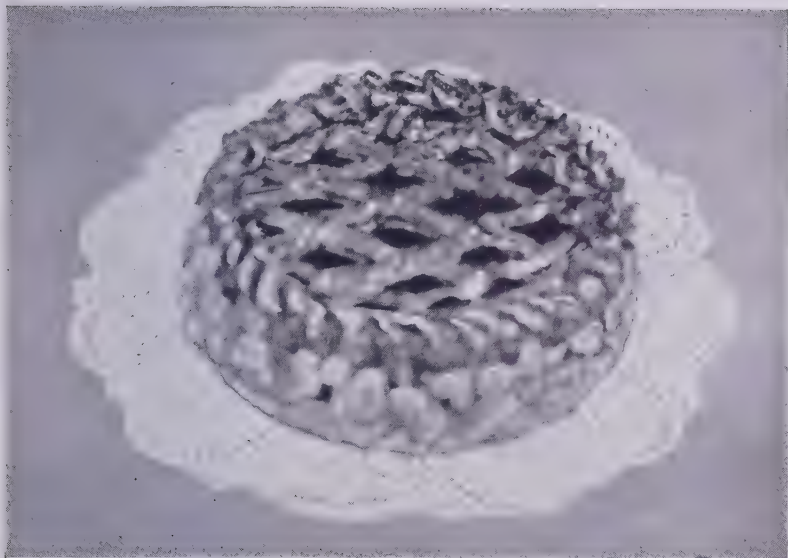
Prepare and use the same method as for the Pastry (see No. 63), but making to size required.

105. POLKA CRÉOLE.

Prepare and finish as Gâteau Polka (see No. 104). When the gâteau is ready, place on top 6 or 8 slices of pineapple; cut a little from two sides to get a three-cornered slice. Fill the middle hole with crystallized cherry, and to glaze the pineapples, brush with apricot marmalade and sprinkle pistache in the middle.

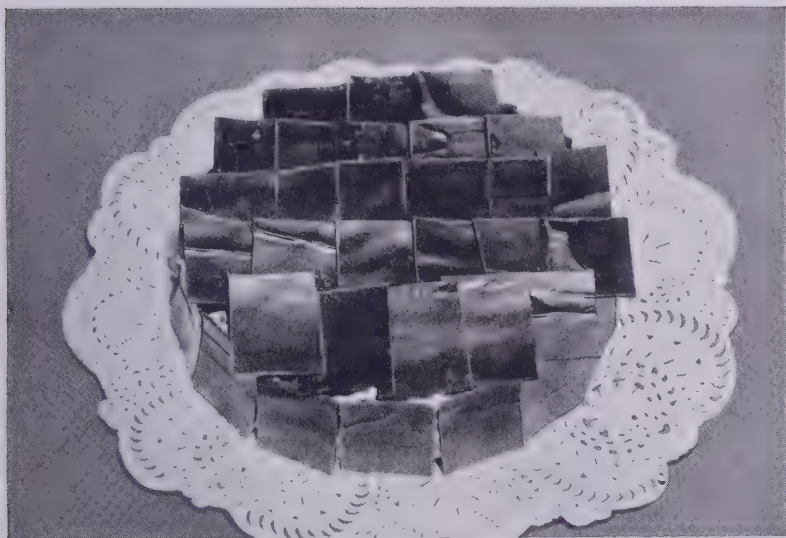
106. GÂTEAU CYRANO.

Prepare a Génoise Gâteau (see No. 76). Split in three and fill with apricot marmalade (kirsch flavouring), then cover it all over with Italienne Meringue, and sprinkle with flaked almonds, place on a baking-sheet and bake in the oven until brown. Decorate with crystallized fruit and angelica, but if required it can be left plain.



GÂTEAU ALCAZAR

Recipe 107



GÂTEAU CHOCOLATINE

Recipe 108

Prepare the same manner as Gâteau Copeaux, see 108, but use Chocolate tablets

107. GÂTEAU ALCAZAR.

Prepare a Gênoise Gâteau (see No. 76). Split the gâteau in three, take some hot Pastry Cream (see No. 17), add a half grated lemon and small glass of rum, mix well and fill the gâteau. Now with fancy pipe, pipe the top with Almond Paste (see No. 127) in the shape of a grille (crossways), decorate the border. Place the gâteau on the baking-sheet and place in a hot oven until brown. Then cover all over, sides included, with apricot marmalade, using a brush, and cover the sides with grilled chopped or flaked almonds, and it is ready to serve.

108. GÂTEAU COPEAUX.

Ingredients.

GÉNOISE (SEE NO. 76).

CHOCOLATE TABLETS (SEE NO. 191).

CHOCOLATE SHAVINGS (SEE NO. 192).

CHOCOLATE BUTTER CREAM (SEE NO. 18).

Method.

Make a Gênoise Gâteau, split in three, and fill with Chocolate Butter Cream and cover top and sides with the same cream. Stick chocolate tablets all round the side and on top place chocolate shavings. Sprinkle lightly with icing sugar and it is ready to serve.

109. GÂTEAU. RELIGIEUSE.

Ingredients.

PÂTE À CHOUX (SEE NO. 15).

CRÈME CHIBOUST (SEE NO. 20).

PÂTE SUCRÉE (SEE NO. 11).

Method.

Roll the sugar paste $\frac{3}{16}$ inch thick. Line the gâteau mould, and fill with haricot beans and bake to a brown colour and empty out beans from mould. Then set on clean baking-sheet eclairs from pâte à choux paste the

length required—one end must be thicker than the other if possible—egg-wash and pass fork over.

How to Bake and Handle.—See Eclairs (No. 58). When baked, fill and glaze with coffee and chocolate fondant. Now prepare crème chiboust, and place on the prepared gâteau in the form of a pyramid, and place the prepared eclairs on the crème, thick end under and thin end up (like standing against cream). In between each eclair decorate with whipped cream and finish the top with chocolate iced-cream bun.

Another method is to employ mousse chocolate moulded beforehand. See No. 361, Bavarois, instead of Crème Chiboust.

A third method, which a number of people are employing, is to use Meringue Italienne (see No. 30) instead of Crème Chiboust or whipped cream.

110. GÂTEAU CHAMPIGNONS—Mushroom Cake.

Ingredients.

VANILLA BUTTER CREAM (SEE NO. 18).

GÉNOISE (SEE NO. 76).

FLAKED OR CHOPPED ALMONDS.

MERINGUE MUSHROOMS (SEE NO. 131).

Method.

Prepare a Génoise cake and split in three, fill with vanilla butter cream, cover all over with the same cream and all round cover with roasted chopped or flaked almonds, and on top round the border a few chopped pistache, and place the meringue mushrooms as required, to make it look rich.

111. GÂTEAU MONT-BLANC.

Ingredients.

MERINGUE (SEE NO. 72).

CHESTNUTS.

WHIPPED CREAM.

VANILLA.



GÂTEAU RELIGIEUSE

Recipe 109



GÂTEAU PANIER—
BASKET CAKE

Recipe 120

GÂTEAU CHAMPIGNONS—
MUSHROOM CAKE

Recipe 110

Method.

Prepare a ring from meringue paste, set on paper the size required, bake in a cool oven, and when dry place on the dish. Take about 1 lb. of chestnuts, place into saucepan, and when boiled peel them, and then boil them with vanilla and sugar to sweeten until quite soft. Pass through a sieve into a well-sugared savarin mould (use icing sugar) without forcing the chestnuts or pressing into mould. Now turn the savarin mould over with chestnut on the prepared meringue ring, and in the middle fill with whipped cream in pyramid shape, and decorate with fancy pipe and a few violets. The chestnuts can be piped with a thin plain pipe on the ring, all round like a bird's nest, by way of piping over and over until required height, and then sprinkle lightly with icing sugar and finish with cream as above. Moisten the chestnuts with syrop, as otherwise they will be too dry to pipe.

112. VACHERIN.

Ingredients.

MERINGUE (SEE NO. 72).

WHIPPED CREAM.

Method.

This is simply called Meringue Cake. Prepare 3 or 4 rings from meringue paste, on the paper, and bake in a cool oven until dry, then remove from paper and place on the dish on top of each other and place a layer of whipped cream between each ring. Decorate the border and the top with star pipe, and it is ready to serve.

113. BÛCHE.

Ingredients.

SWISS ROLL (SEE NO. 41).

COFFEE BUTTER CREAM (SEE NO. 18).

Method.

Roll the Swiss roll with coffee butter cream, and also make small or thin rolls, which must be cut in lozenge shape in 1-inch lengths, and stick with butter cream on to the Swiss roll to represent branches. Now take a forcing-bag with small fancy pipe, and pipe all over until all nicely covered. Make the ends of the gâteau or log straight with vanilla butter cream, and the ends of branches (use a knife to straighten), then sprinkle in places here and there with chopped pistache, and make a few leaves with vanilla butter cream, and the log is ready. If not required, keep in a cool place. The log can be made with chocolate butter cream.

114. GÂTEAU ST. HONORÉ.

Ingredients.

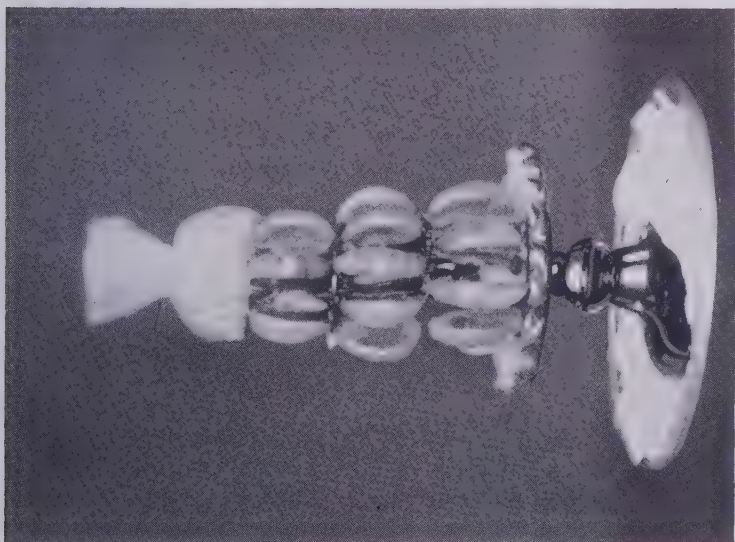
PÂTE À FONCER (SEE NO. 9).

PÂTE À CHOUX (SEE NO. 15).

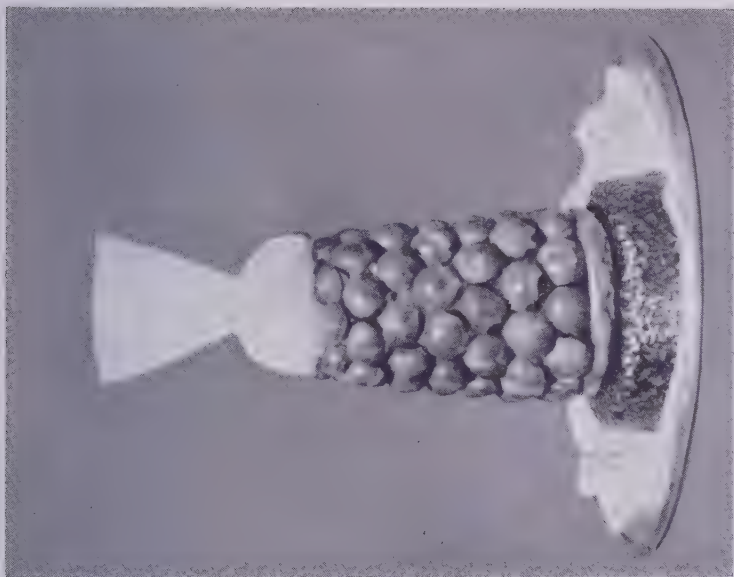
CRÈME ST. HONORÉ (SEE NO. 21).

Method.

Roll pâte à foncer $\frac{3}{16}$ inch thick, cut a ring the size required, place on baking-sheet, prick with fork, egg-wash and pipe a border with $\frac{1}{2}$ -inch pipe. Also set on baking-sheet about 12 small cream buns (half the size of ordinary cream buns), egg-wash, and bake until brown and dry. When cold, boil some sugar (see No. 159) to crack, and glaze the small cream buns with same, and stick on the border with the same sugar all round quite close to each other, and on top of each place crystallized half-cherries and violets. Now prepare a Crème St. Honoré and fill the middle, and finish with tablespoon, placing all round in circles like half meringue shell, or finish with forcing-bag.



CROQUEMBOUCHE-ORANGE
Recipe 116



CROQUEMBOUCHE-PETITS CHOUX
Recipe 116

115. GÂTEAU MOKA.

Ingredients.

GÉNOISE (SEE NO. 76).

BUTTER CREAM (SEE NO. 18 (COFFEE)).

CHOPPED ROASTED ALMONDS.

Method.

Prepare Génoise gâteau, split in three. Fill with coffee butter cream and cover the top and sides with the same cream, and cover the side with roasted chopped almonds and decorate the top with small fancy pipe designs as required.

116. CROQUEMBOUCHE.

Ingredients.

PÂTE À CHOUX (SEE NO. 15).

NOUGAT (SEE NO. 164).

SPUN SUGAR (SEE NO. 162).

WHIPPED CREAM.

Method.

Set small cream buns on baking-sheet, egg-wash and bake until brown and dry. Now prepare a foundation from nougat or pâte sucrée, roll the nougat $\frac{3}{16}$ inch thick, and lay out a gâteau mould or plaining, trim the edges to get the proper shape of a gâteau and when cold turn out on the dish. Now boil the sugar to crack (310°) and glaze the small buns, and on top of each one place a few chopped pistache or crystallized cherries on top of one another. Then take pyramid or cylinder mould, oil it lightly from outside and now stick together with boiled sugar as above, round the mould on top of each other until it reaches the top of the mould, and when cold take the Croquembouche from mould and place on the prepared nougat gâteau, fill the middle with whipped cream or Bavarois Cream (see No. 359) if required, and from outside between each bun, decorate with whipped cream (use

fancy pipe for piping) if desired, and finish with sultan made from spun sugar, and it is ready to serve. In the same manner many other kinds of Croquembouche can be prepared, such as walnuts served plain without any cream filling; orange and tangerine quarters; strawberries with whipped cream fillings or plain; also with candied chestnuts, etc.

117. GÂTEAU MILLE-FEUILLES — Thousand Leaves Cake.

Ingredients.

PUFF PASTE TRIMMINGS (SEE NO. 8).

PASTRY CREAM (SEE NO. 19).

RASPBERRY JAM.

WHITE FONDANT.

FLAKED ROASTED ALMONDS.

PISTACHE OR VIOLETS.

Method.

Roll trimmings of puff paste $\frac{1}{10}$ inch thick, cut three rings of sizes required, prick with fork and bake to a brown colour, and crisp. When cold, spread pastry cream over one ring, place the second ring on top. Now over the second ring spread raspberry jam, then place on the third ring, and see that the bottom of the last ring is on top. Press gently together and cut straight all round the cake, cover with pastry cream and cover cream with roasted flaked almonds. Ice the top with white rum flavoured fondant and place in the middle a few chopped almonds or pistache, and the cake is ready to serve. If required, use the trimmings from the cake chopped fine instead of roasted almonds, and ice the top, which can be marbled with chocolate fondant or apricot marmalade.

118. ABRICOTINE.

Ingredients.

GÉNOISE (SEE NO. 76).

APRICOT MARMALADE.

GÂTEAUX CRÈME AU BEURRE



GÂTEAU PRINTANIER

Recipe 120



GÂTEAU ADELINÉ

Recipe 120

SOUFFLÉ APRICOT (SEE NO. 306).

CRYSTALLIZED FRUIT, ANGELICA, ETC.

ROASTED CHOPPED ALMONDS.

Method.

Prepare a Génoise cake, split in three and fill with apricot marmalade (kirsch-flavoured), and cover all over with well-reduced apricot marmalade, and cover round the bottom border with roasted chopped almonds. Now fill the middle of the cake with apricot soufflé, like a dome, with forcing-bag, and with thin plain pipe, pipe over crossway to form a grille. Round the soufflé top border of the cake decorate with crystallized fruit, cherries, greengages, pears, angelica, etc., and glaze the fruit with apricot marmalade (using a brush), and it is then ready to serve.

119. SACHER TORTE: GÂTEAU CHOCOLAT—Vienna Speciality.

Ingredients.

1 LB. BUTTER.

1 LB. SUGAR.

1 LB. COVERING CHOCOLATE.

20 YOLKS OF EGGS.

24 WHITES OF EGGS.

1 LB. FLOUR.

Method.

Beat the butter and sugar until creamy, add the yolks of eggs 3 or 4 at a time, and continue beating until all yolks of eggs are in. Now add melted chocolate and mix well. Then beat the whites of eggs to a stiff snow, and add to above preparation, and while mixing add the flour and mix well. Place into buttered and floured gâteau moulds and bake in a moderate oven. When baked, turn from the mould on a sieve to cool, and then allow to rest for 1 or 2 days. Now spread apricot marmalade all over

and ice with chocolate fondant, and decorate with royal icing or with crystallized fruit if required. (The gâteau can be split in two and filled with raspberry jam, and it is then ready to serve.)

120. GÂTEAUX CRÈME AU BEURRE—Butter Cream Cake.

Ingredients.

GÉNOISE (SEE NO. 76).

BUTTER CREAM (SEE NO. 18).

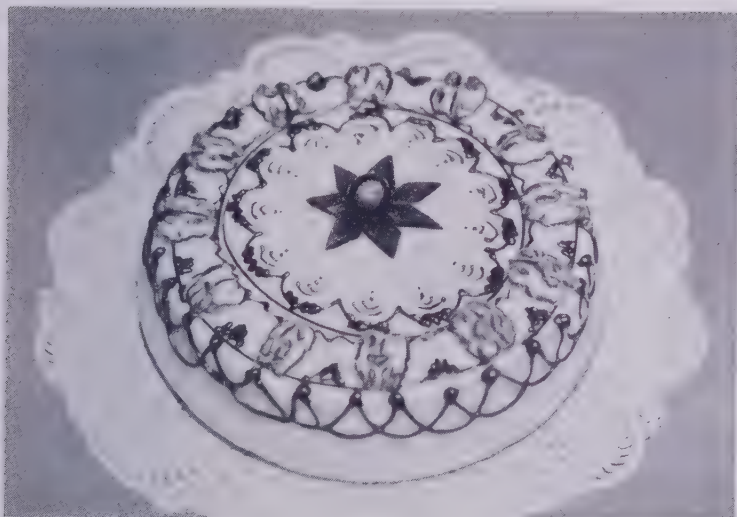
ROASTED CHOPPED ALMONDS.

Method.

Prepare Génoise, chocolate or otherwise, split in three, fill with butter cream required (chocolate, coffee, vanilla, etc.) and cover with the same cream, and cover the cake all round with almond or coconut, etc. Decorate with the same colour butter cream as the cake, or any other different colour if required. If any one is good at piping and decoration, flowers and other designs may be made, and the cake named according to flavour, colour or design. These are decorated with walnuts, fruits, or with Cornet (see No. 125), or Langue de Chat (see No. 135). Nougat in different shapes (see No. 164), cream flavoured with essence and coloured according to name of fruit, etc. The cakes are baked in various shaped moulds, such as Heart, Cross, Horseshoe, Log, etc. It is possible, with a little imagination, to make an assortment from one or two foundation recipes, as there are endless varieties and the cake can be named according to what it represents, and a number of people write the name of the cake on top with butter cream, using a thin plain pipe or fancy pipe.

Note.—If the Génoise or sponge cake is dry when cut in two or three, sprinkle each layer well with syrop flavoured with liqueur or essence, as required, or use brush to spread the syrop on the cake. To give fancy names read the hints in No. 121.

GÂTEAUX GLACÉS FONDANT



GÂTEAU AUX NOIX



GÂTEAU NÉLUSKO

121. GÂTEAUX GLACÉS FONDANT—Fondant Iced Cakes, Fancy Gâteau.

Ingredients.

GÉNOISE (SEE NO. 76).

BUTTER CREAM (SEE NO. 18).

APRICOT MARMALADE.

FONDANT.

CRYSTALLIZED FRUIT (MIXED).

CHOCOLATE OR ROYAL FONDANT, ETC.

Method.

Prepare the Gênoise gâteau as in previous number. Instead of covering or icing the gâteau with butter cream, ice with fondant. If the gâteau is filled with orange cream, ice with orange fondant, and colour according to fruit; decorate with orange slices, iced with fondant or boiled sugar to crack, or decorate with butter cream, etc. These gâteaux may be decorated as required with royal icing, cornets or chocolate cornet or designs made which one is used to, and different names or greetings may be worked on the gâteaux, which are named accordingly. I give herewith one or two instances to show how the names of various ices or sweets are arrived at:

NÉLUSKO (see No. 444). Series of Bombes.—Here you see chocolat ice and parfait praline. Now prepare the gâteau in following manner: Split the gâteau in three, fill with praline butter cream. Ice the gâteau with chocolate fondant and write the name “Nélusko” in decorative manner with butter cream, etc.

SULTANE (see No. 549).—There we see pistache ice cream. Replace this by fondant. Apricot sauce with maraschino flavour—replace with apricot marmalade flavoured as above, and use as filling. Decorate with pineapple cornets—replace with candied pineapple as decoration.

122. GÂTEAU MACÉDOINE.

Ingredients.

MIXED COMPOTE OF FRUIT.

APRICOT MARMALADE.

GÉNOISE (SEE NO. 76).

Method.

Prepare a Gênoise cake, split in three, fill with apricot marmalade, place the compote of fruit on top of the cake in a nice decorative way, and then glaze the fruit as well as the sides with well-cooked apricot marmalade and cover the sides with chopped almonds, and it is ready to serve.

123. GÂTEAU LE NID.

Ingredients.

GÉNOISE (SEE NO. 76).

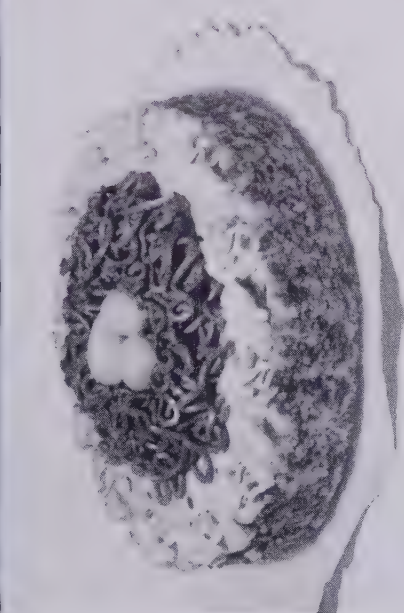
CHESTNUTS (SEE NO. 118).

BUTTER CREAM AND KIRSCH.

ROASTED FLAKED OR CHOPPED ALMONDS.

Method.

Prepare a Gênoise gâteau, split in three, fill with kirsch flavoured with butter cream, and with the same cream and around the edges cover with roasted almonds. Pipe the nest from Chestnut Cream ($\frac{1}{2}$ butter cream and $\frac{1}{2}$ chestnuts passed through a sieve, well mixed together) with a thin pipe. In the middle pipe the eggs from butter cream, or whipped cream, and decorate the top border with butter-cream leaves, or leave plain as required, and it is ready to serve.



GÂTEAU LE NID
Recipe 123



GÂTEAU MONTE CARLO
Recipe 124

124. GÂTEAU MONTE CARLO.

Ingredients.

GÉNOISE (SEE NO. 76).

BUTTER CREAM (SEE NO. 18).

NOUGAT (SEE NO. 164).

CRYSTALLIZED CHERRIES OR VIOLETS.

Method.

Prepare a Génoise gâteau, split in three, fill with vanilla butter cream and ice with white fondant. Decorate with nougat, and butter cream and violets, and it is ready to serve.

V

PETITS-FOURS

BISCUITS—MACARONS—MERINGUES

AND

PETITS-FOURS GLACÉS



1 4

5 8

9—12

13 15

16—18

ASSORTMENT OF PETITS-FOURS, BISCUITS, MACAROONS,
MERINGUES, ETC.

1, 9, 10, 11, 12, 13, Rochers and Fancy Meringues. 2, Lanques de Chat. 3, 4, Cigarettes and Cornets.
5, Palets de Dames Chocolat. 6, Feuilles Chocolat. 7, Shavings. 8, Macaroons. 14, 15, Biscuits
champagne. 16, Macarons Hollandais. 17, Palets de Dames. 18, Mocks Hollandais.

PETITS-FOURS

125. CIGARETTES AND CORNETS.

Ingredients.

$\frac{1}{2}$ LB. BUTTER.

$\frac{1}{2}$ LB. FLOUR.

$\frac{3}{4}$ LB. ICING SUGAR.

8 WHITES OF EGGS.

FEW DROPS VANILLA ESSENCE.

Method.

Place the butter in a basin, beat well until creamy, then add the whites of eggs, sugar and flour, and mix well and it is ready for use.

Set on buttered tray the size of small macarons, bake in a hot oven until the border is a brown colour and white in the middle. Then twist in shape of cornets and round a stick $\frac{1}{4}$ inch thick in shape of cigarettes. When cold, fill the cornets with Canache (see No. 193), using star pipe, and sprinkle a few silver boules or pistache in the middle. When the cigarettes are filled tip each end into chocolate—white—green or silver nonpareille. These can also be filled with butter cream or whipped cream, and is used for sweet and gâteaux as decoration, etc.

126. SHAVINGS OR LOCKEN—Petits-Fours.

Ingredients.

1 LB. ALMONDS (GROUND VERY FINE).

$1\frac{1}{2}$ LB. CASTOR SUGAR.

2 OZ. FLOUR.

3 OZ. WATER.

10 WHITES OF EGGS.

Method.

Place all the ingredients into a basin and mix together. Set on well-waxed baking-sheet, about 3 or 4 inches in length, and bake in a hot oven until the borders are brown and the middle is white. While hot, twist round a stick $\frac{3}{10}$ inch thick. It is preferable to pass paste through a marzipan machine, to have it ground finer. To find out if the batter is fine, feel between the fingers; to obtain the best results it should feel like butter.

How to Wax the Baking-Sheet.—Place a clean baking-sheet into the oven and when hot take a piece of beeswax and go over the hot baking-sheet, then just twist some parchment paper together and spread with it equally all over the sheet, and allow to cool before using.

127. PÂTE D'AMANDE À LA POCHE—Fancy Almond Petit-Fours.

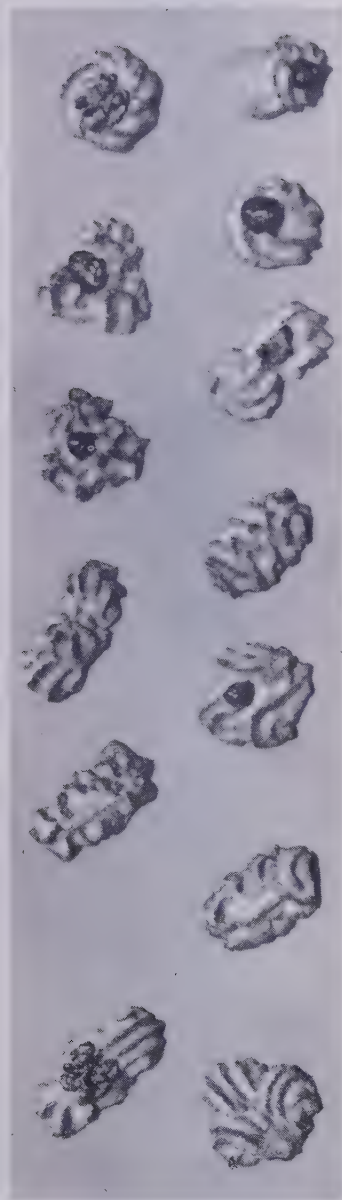
Ingredients.

A. 1 LB. GROUND ALMONDS.
1 LB. CASTOR SUGAR.
6 WHITES OF EGGS.

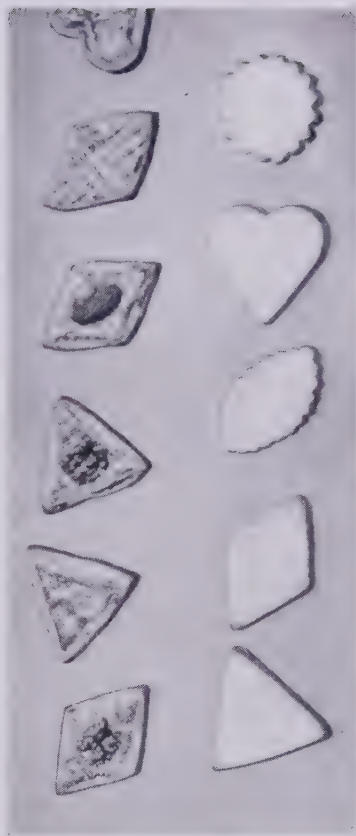
B. 1 LB. GROUND ALMONDS.
1 LB. CASTOR SUGAR.
 $\frac{1}{2}$ LB. MASHED POTATOES.
3 WHITES OF EGGS.

Method.

Place on the table the ingredients desired, *A* or *B*, mix well with hand and set on lightly buttered baking-sheets, with fancy or plain pipe, the shape and designs required, and decorate with crystallized cherries and angelica, walnuts, hazelnuts and almonds, etc., as desired, and allow to dry in a warm place for 2 or 3 hours, or if required, prepare overnight. Bake in a hot oven and when baked glaze while hot with melted gum arabic (use a brush) and it is ready to serve. The ingredients of *B* work out much



PÂTE D'AMANDE À LA POCHÉ—FANCY ALMOND PETITS-FOURS
Recipe 127



WINE BISCUITS
Recipe 132

cheaper and are used in many shops, but recipe *A* is preferable in regard to quality.

128. ROCHERS AND FANCY MERINGUES.

Ingredients.

2 LB. ICING SUGAR.

14 WHITES OF EGGS.

ESSENCE AND COLOURING AS REQUIRED.

FLAKED OR CHOPPED ALMONDS.

Method.

Place sugar and whites of eggs in copper bowl, and beat on small fire until the mixture is thick and creamy and runs from whisk like a thick ribbon. Then continue beating in a cool place until cold and add the essence and colour as required. Set on buttered and floured baking-sheets (or beeswaxed, see No. 126 for how to wax the baking-sheet). To make different fancies for Rochers add flaked or chopped almonds and drop on the prepared baking-sheet with small spoon, like small rocks. Bake in a very low-heated oven until set and dry.

129. FEUILLES CHOCOLAT—Chocolate Leaves.

Ingredients.

6 OZ. FLOUR.

$\frac{1}{2}$ LB. GROUND ALMONDS.

2 OZ. BUTTER (MELTED BROWN).

$\frac{1}{2}$ LB. SUGAR.

6 WHITES OF EGGS.

3 OZ. WATER.

COVERING CHOCOLATE.

Method.

Place the ingredients, except the covering chocolate, into a basin and mix together, then spread with palette

knife a leaf on beeswaxed or buttered and floured baking-sheet (so-called leaf-shape stencil-mould) and bake in the oven until nice brown colour. Take from baking-sheet and allow to cool. When cold, glaze the bottom part with covering chocolate (see No. 188) and mark with knife the shape of leaf, and when set it is ready to serve.

130. LECKERLIS DE BÂLE (Basle).

Ingredients.

- 2 LB. FLOUR.
- 1½ LB. HONEY.
- 1½ LB. SUGAR.
- 1 LB. ROASTED CHOPPED ALMONDS.
- ½ LB. MIXED PEEL (CUT FINE).
- 1 OZ. MIXED SPICE.
- 2 GRATED LEMONS.
- ½ GLASS WINE OR WATER.
- 2 TEASPOONFULS FINE CRUSHED AMMONIA OR
- 1 OZ. CARBONATE OF SODA.

Method.

Place the honey, sugar and wine or water into a bowl or saucepan, heat on fire until all dissolved. Now add flour, almonds, mixed peel, mixed spice and grated lemon, mix well with a wooden spoon and pour out on the marble table and allow to cool. Add the ammonia, mix well with hand and work to a smooth paste.

When cold and set, roll $\frac{3}{8}$ inch thick and place on buttered and floured baking-sheet, and bake in a moderate oven to a nice brown colour. Now glaze with syrop (boiled to a thick thread, 37°). Use a brush for glazing and place in the oven for 1 or 2 minutes and it is ready. Cut in small squares—before it is quite cold, as when cold it is rather hard and breakable.

131. CHAMPIGNONS.

Ingredients.

MERINGUE (SEE NO. 72).

Method.

Prepare meringue paste, set on paper in shape of half-ball, sprinkle with granulated chocolate and bake in a low heat. Set the stems on paper in the shape of pyramid and bake as above. It is advisable to have the stems baked beforehand. Now when the meringue has formed a dry crust, and able to rise from paper, press the bottom gently with finger and place on prepared stem, and allow to dry. This is employed for decorating gâteaux, sweets and pastries, etc.

132. WINE BISCUITS.

Ingredients.

4 LB. FLOUR.

2 LB. CASTOR SUGAR.

2½ LB. BUTTER.

3 EGGS.

PINCH OF BAKING POWDER TO EVERY POUND OF FLOUR.

5 OZ. MILK.

FLAVOURING.

Method.

Mix the above ingredients together like any ordinary short paste. Allow to rest for an hour or so, roll out to thickness of half a crown, cut out with any kind of cutter, fancy, round, oval, square, etc. Put on the trays, bake in a moderate oven for a few minutes until a nice brown colour, then sprinkle with fine castor sugar. The above ingredients can be used with many flavourings—vanilla, raspberry essence, colour slightly pink, seed, currants, etc.—and decorated with walnuts, crystallized cherries, etc., if required. When it is rolled out cut the paste with a

cutter as near as possible, so that you do not have to work the dough too much with flour; otherwise, towards the finish, the dough will shrink, and when baked it would look shabby. These biscuits can be served for ices, or sold in the shops by weight.

133. SABLÉS—Shortcakes.

Ingredients.

SABLE (SEE NO. 33).

Method.

When mixing the ingredients add a few drops of vanilla essence. Roll $\frac{1}{4}$ inch thick, cut with fancy paste-cutter about 3 inches across, cut in four and bake in a moderate oven to a brown colour, and it is ready to serve.

134. PALETS DE DAME.

Ingredients.

1 LB. BUTTER.

1 LB. SUGAR.

8 WHOLE EGGS.

$1\frac{1}{4}$ LB. FLOUR.

$\frac{1}{4}$ LB. CURRANTS.

VANILLA.

Method.

Place the butter and sugar into a basin and beat until creamy, add the eggs one or two at a time until all are mixed in, then add the flour, currants and essence of vanilla, and mix well. Set on buttered and floured baking-sheet, the sizes required.

135. LANGUES DE CHAT—Cats' Tongues.

Ingredients.

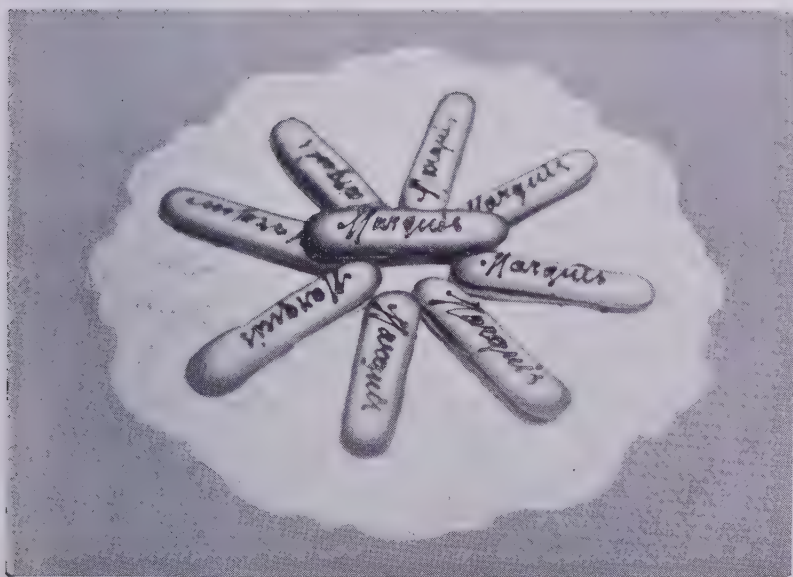
$\frac{1}{2}$ LB. BUTTER.

$\frac{1}{2}$ LB. CASTOR SUGAR.



TUILES

Recipe 136



MARQUIS

Recipe 144

6 WHITES OF EGGS.
10 OZ. FLOUR.
ESSENCE OF VANILLA.

Method.

Place the butter and sugar into a basin, beat until creamy. Add the whites of eggs one or two at a time until all in; add the flour and vanilla, and mix well. Set on buttered baking-sheet with $\frac{1}{4}$ -inch plain pipe about $2\frac{1}{2}$ or 3 inches in length, not too near to each other. Bake in hot oven until nice and brown round the edges, and white in the middle. Remove from baking-sheet whilst hot and it is ready to serve.

136. TUILES.

Ingredients.

$1\frac{1}{2}$ LB. SUGAR.
 $\frac{3}{4}$ LB. CHOPPED ALMONDS.
 $\frac{3}{4}$ LB. COCONUTS.
6 WHOLE EGGS.
7 WHITES OF EGGS.
 $\frac{1}{4}$ LB. FLOUR.

Method.

Place all the ingredients into a basin and mix well. Place with a dessert-spoon on buttered and floured baking-sheet and make flat with fork, and bake in a moderate oven until brown round the edges and golden brown underneath. Raise with a knife from baking-sheet while hot and place on rolling-pin or into curbed tins, or use large savarin moulds, and serve when cold.

Note.—If unable to lift from baking-sheet and it appears breakable, place back into oven for 1 or 2 minutes and you are able to finish.

137. ALLUMETTES.

Ingredients.

PASTRIES, ALLUMETTE (SEE NO. 45).

Method.

The same preparation and method of making as for pastries. Cut in sizes of $1\frac{1}{2}$ inch in length and about $\frac{3}{4}$ inch width, and finish in the same manner as pastries.

138. CAROLINES.

Ingredients.

ECLAIRS (SEE NO. 58).

Method.

The preparation and method as for pastries, only make small, about $1\frac{1}{2}$ inch in length with thinner pipe, and finish in the same manner as chocolate and coffee eclairs.

139. PETITS CHOUX GRILLÉS.

Ingredients.

CREAM BUNS (SEE NO. 60).

Method.

Prepare in the same manner as Cream Buns, for pastries, only difference being in the size (make small).

140. MACARONS.

Ingredients.

MACARON PASTRY (SEE NO. 42).

Method.

For pastry prepare the ingredients as Macaron. Set small macarons of about 1 inch across on white paper with forcing-bag, moisten the macarons with a wet cloth or brush and bake in a cool oven until lightly brown. The same macarons can be decorated with crystallized

cherries, angelica, almonds, walnuts, candied peels, etc., and can be piped in different shapes, if required. When cold, turn over the paper with macarons, moisten the paper with water, then turn over again and wait until the macarons can be removed without any difficulty.

Another quick way is: Make the baking-sheet hot in the oven, then place wet cloth on the hot baking-sheet and place the sheet of paper with macarons on steaming wet cloth, and now without delay remove the macarons—do not wait, as the macarons would be too wet and would become sticky.

141. COUQUES.

Ingredients.

PASTRY COUQUES (SEE NO. 47).

Method.

Prepare in the same manner as pastry, the only difference being that they are made small (half the size of pastry).

142. BISCUITS CHAMPAGNE.

Ingredients.

A. $1\frac{1}{4}$ LB. SUGAR.
 8 WHOLE EGGS.
 6 YOLKS OF EGGS.
 $1\frac{1}{4}$ LB. FLOUR.
 FLAVOURING.

B. 1 LB. SUGAR.
 8 WHOLE EGGS.
 1 LB. FLOUR.
 FLAVOURING.

Method.

Place the sugar, eggs and yolks into mixing basin, and beat on a small fire until it rises to double its quantity

and thickness, which you will notice by raising the whisk and see it running from the whisk like a thick ribbon. Continue beating in a cold place until cold, then add the flavouring and flour and mix well. Now set with forcing-bag on greased and lightly floured baking-sheet, round and flat, or pipe as long fingers about $1\frac{1}{2}$ inch in length, and when the baking-sheet is full, cover right over with granulated sugar ; do it at once before it has time to get dry, else the sugar would not stick, and see the biscuits are well covered. Then turn the baking-sheet gently over a clean sheet of paper to catch the spare sugar. Let the biscuits dry in a warm place for about 3 or 4 hours or until they have got a hard crust, then bake in a low heat until a light brown, and they are ready to serve.

The same preparation can be coloured pink and flavoured as required with vanilla, raspberry or strawberry essence.

Note.—These biscuits can be prepared overnight and baked in the morning.

143. TRUFFES.

Ingredients.

NONPAREILLE CHOCOLATE.

NOUGATINE (SEE NO. 80).

GANACHE (SEE NO. 193).

COVERING CHOCOLATE (SEE NO. 188).

Method.

Prepare the nougatine, set on greased and floured baking-sheet, with forcing-bag, like small macarons, and bake in a cool oven until set and dry. When cold, close two halves together with ganache and allow to cool. Then mask with covering chocolate and roll in the nonpareille chocolate, see it is well covered, and it is ready to serve.

144. MARQUIS.

Ingredients.

LANGUES DE CHAT (SEE NO. 135).

GANACHE (SEE NO. 193).

PRALINÉ (SEE NO. 194).

CHOCOLATE FOR DECORATING (SEE NO. 189).

Method.

Prepare the Cats' tongues, stick together—2 cats' tongues with following ganache: Take 3 parts ganache, add 1 part fine ground praline and mix well, and when finished write on top of each the name "Marquis" with piping chocolate, and it is ready to serve.

145. HIPPEN BATTER—Cigarettes, Cornets, Fancies, etc.

Ingredients.

1 $\frac{1}{4}$ LB. GROUND ALMONDS.

1 LB. CASTOR SUGAR.

15 WHITES OF EGGS.

$\frac{1}{4}$ LB. FLOUR.

1 TEASPOONFUL GROUND CINNAMON.

Method.

Place the ground almonds, sugar, flour and cinnamon into a basin and mix with 5 whites of eggs to a smooth paste, then add 10 whites of eggs beaten to a froth, not stiff, then mix with above ingredients. Place on beeswaxed or greased baking-sheet, spread thin with knife through a round stencil mould or square, and bake in a hot oven to a brown colour and roll together like cigarettes; serve plain.

The same preparation is used for various fancy works, i.e. palm trees, cut from cardboard, palm leaves (stencil mould), and make the leaves as above, and when baked, bend whilst hot. When finished, a stem is prepared from maraon paste, and on it stick the leaves with melted

sugar as for Nougat (see No. 164), and other fancies such as flower-pots, beer-jug, etc., as long as you have the necessary models or moulds from which to form. Also spread over the baking-sheet, and cut as required shape or model, giving a form whilst hot.

146. MOCKS HOLLANDAIS—Dutch Biscuits.

Ingredients.

$\frac{1}{2}$ LB. SUGAR.
1 LB. BUTTER.
2 LB. FLOUR.
3 WHOLE EGGS.
VANILLA.

Method.

Place all the ingredients on the table and mix in the same manner as short paste. Now roll the paste in granulated sugar into a long roll about 1 to $1\frac{1}{2}$ inch thick, and allow to rest in a cold place until the following day, when it is hard. Cut in slices about $\frac{1}{2}$ inch long, place flat on baking-sheet and bake in a hot oven until light brown, and it is ready to serve.

147. SABLÉS À LA POCHE.

Ingredients.

1 LB. SUGAR.
 $1\frac{1}{2}$ LB. BUTTER.
2 LB. FLOUR.
3 YOLKS.
2 WHOLE EGGS.
VANILLA.

Method.

Beat the butter with sugar until creamy. Add the yolks and eggs by one or two until all in. Add the flour and essence, mix until smooth. Now set with forcing-bag

(use fancy pipe) on greased and floured baking-sheet in shape of rosette or star.

148. PALMIERS.

Ingredients.

PALMIER PASTRY (SEE NO. 52).

Method.

Prepare and finish in the same manner as pastries—the only difference being that they are made smaller—and they are ready to serve.

149. DUCHESSES.

Ingredients.

3 OZ. GROUND ALMONDS	} ROASTED.
3 OZ. GROUND HAZELNUTS	

$\frac{3}{4}$ LB. CASTOR SUGAR.

2 OZ. FLOUR.

12 WHITES OF EGGS.

2 OZ. BUTTER (MELTED).

GANACHE (SEE NO. 193).

PRALINÉ (SEE NO. 194).

Method.

Beat the whites of eggs to a stiff snow, add the sugar, then ground almonds, ground roasted hazelnuts and flour; mix well, now add the melted butter and mix well, set with forcing-bag on waxed baking-sheet (oval-shaped), not too near to each other, and bake in a moderate oven until a nice brown colour. When cold stick two halves together with ganache, as follows: Take 3 parts of ganache and 1 part fine praline, mix together, or praline for chocolate centres.

150. GALETTES D'ORANGE.

Ingredients.

$\frac{1}{2}$ LB. SUGAR.

$\frac{1}{4}$ LB. CHOPPED ALMONDS.

$\frac{1}{2}$ LB. FINE-CUT ORANGE-PEEL (CRYSTALLIZED).

2 OZ. FLOUR.

2 OZ. MELTED BUTTER.

4 WHITES OF EGGS.

Method.

Place all the ingredients into a basin and mix together. Set on buttered baking-sheet and make flat with fork, and bake in a moderate oven to a nice brown colour. When baked raise from baking-sheet whilst hot and turn over on another sheet or table. It is then ready to serve.

151. MACARONS HOLLANDAIS.

Ingredients.

1 LB. GROUND ALMONDS.

3 LB. ICING SUGAR.

13 WHITES OF EGGS.

Method.

Place all the ingredients in a mixing-bowl and work well for a few minutes, then set on white parchment paper in small oval shapes, and allow to dry for 3 or 4 hours in a warm place, or prepare overnight. Then cut longways with a wet knife and bake in a moderate oven until pale brown.

152. MASSEPAINS.

Ingredients.

MACARON HOLLANDAIS (SEE NO. 151).

Method.

Set on the paper in the same manner as Macarons Hollandais, shaping them round instead of oval. When dry, cut crossways.

153. BEIGNETS (Soufflés).

$\frac{1}{2}$ LB. GROUND ALMONDS.
 1 LB. CASTOR SUGAR.
 3 WHITES OF EGGS.
 5 SNOW WHITES OF EGGS.
 VANILLA ESSENCE.

Method.

Place the ground almonds and sugar into a basin and mix with 3 whites of eggs to a smooth paste, then add the 5 stiff beaten whites of eggs and a few drops of vanilla, mix well and fill with forcing-bag into small petits-fours cases, sprinkle with icing sugar, and if pearls are required wait for a few minutes and sprinkle once more with icing sugar and place in a moderate oven. This can be flavoured and coloured as required.

154. MIROIRS.

Ingredients.

NOUGATINE (SEE NO. 80).
 CRÈME D'AMANDE (SEE NO. 17).
 RUM WATER ICING.
 CHOPPED ALMONDS.

Method.

Set with forcing-bag (using plain pipe about $\frac{1}{2}$ inch) on buttered and floured baking-sheet, oval rings the sizes required, sprinkle well with chopped almonds, and when well covered shake all the spare almonds off the baking-sheet on to clean paper. Then fill in each ring with almond cream and bake in a moderate oven to a brown colour. When cold, spread apricot marmalade with brush over the almond cream and glaze with rum-water icing. When dry, it is ready to serve.

155. BISCUIT D'AMANDE (Petits-fours)—Almond
Biscuit.

Ingredients.

- 1 LB. SUGAR.
1 LB. GROUND ALMONDS.
10 YOLKS OF EGGS.
10 WHOLE EGGS.
10 WHITES OF EGGS (SNOW).
 $\frac{1}{2}$ LB. MELTED BUTTER.

Method.

Place the sugar, ground almonds, yolks of eggs and the whole eggs in the mixing basin, beat with a whisk until thick and creamy, then add the stiff beaten whites of eggs, mix in quickly, pour the melted butter in slowly (while mixing the butter must be cold), then pour out and with a knife spread over the paper, like a Swiss roll, and bake in a hot oven for four or five minutes. This is used specially for butter-cream petits-fours or fancy pastries.

Note.—These biscuits must be made very carefully and quickly. If handled carelessly, they may fall and lose their quantity and quality.

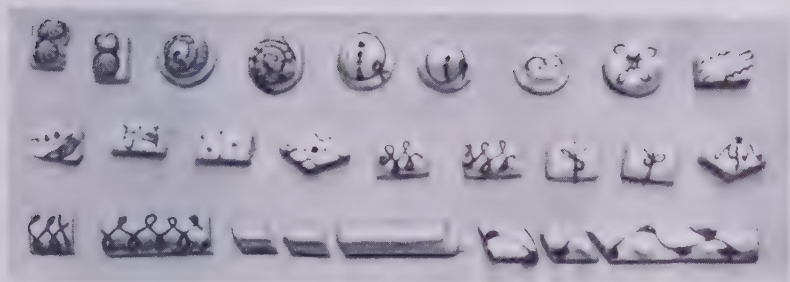
156. PETITS-FOURS GLACÉS FONDANT.

Ingredients.

- BUTTER CREAM (SEE NO. 18).
BISCUIT D'AMANDE (SEE NO. 155).
FONDANT.

Method.

Prepare Biscuit d'amande, and when baked and cold cut with a small paste-cutter, small rings, oblong or square ; pipe with plain or fancy star pipe with butter cream, shapes and fancies desired, and the butter cream can be flavoured with liqueurs or essence and coloured according to the colour of fruit, or sandwich the biscuit with butter cream,



PETITS-FOURS : GLACÉS FONDANT
Recipe 156



METHOD OF ICING PETITS-FOURS
Recipe 156

and when cold and set, cut in lozenges, oblongs, or squares. The biscuits can also be cut in long strips. Pipe the butter cream over with fancy or plain pipe, and cut in sizes after it has been iced. Now we have here three different ways—see photo, which is specially inserted to help those in difficulty, as to making an assortment.

Place the prepared petits-fours on the wire for icing. Place them all in line quite close to each other, as in photograph, and have a saucepan ready with fondant, which must not be warmer than blood heat and quite soft, say the thickness of cream. When ready, simply pour it over the petits-fours from saucepan, which is a very quick method, and, as you will see from above-mentioned photograph, you are able to ice the wire full of petits-fours within 2 or 3 minutes. If difficulty is experienced, it is advisable to pour the fondant with spoon over each one, which will, however, take more time. When finished icing, place the wire with petits-fours on clean tin, not touching the petits-fours until they are decorated, and then, after about $\frac{1}{2}$ an hour or so, you can pick them from wire without them sticking to the fingers, and place into petits-fours paper cases, and they are ready to serve. Use a marble table when icing the petits-fours, and as soon as iced, a wire having been placed on tray or tin with petits-fours, pick the fondant from marble table with palette knife and place back into saucepan. The fondant can be used in different colours, and flavoured as required with essence, liqueurs, etc. See the photograph for different fancies and decorations. From this I think every worker should be able to find and form new fancies and ideas, and I do not think it necessary to suggest a long series of different names, as all are sold under the name petits-fours, or friandises, etc.

Note.—During the summer, when it is hot and difficult to handle the butter cream, prepare the following almond paste: Take some ground almonds or marzipan, add the syrup to moisten the paste until you are able to pipe and it does not run and thus lose the shapes piped; employ

in the same manner as butter cream. This you are able to colour or flavour as butter cream, etc.

157. FRUITS GLACÉS AU CARMEL.

Boil the sugar to 310° Fahr. (hard crack), then dip the following fruit or marzipan as soon as it has boiled, and place on a clean and lightly oiled baking-sheet.

PRUNES.—Filled marzipan.

DATES.—Filled marzipan.

MARZIPAN.—Filled cherries, violets and almonds.

CHERRIES.—Do not pull the stalks off, keep in twos.

GRAPES.—Cut with scissors. If small, glaze in pairs, or, if large, one at a time.

ORANGES.—Separate the orange without breaking the inner skin, and allow to dry for a few hours.

ALMONDS.—Dip in the sugar and place 3 or 4 almonds together.

HAZELNUTS.—The same as almonds above—put 4 or 6 together.

*For the following fruit, colour the boiled sugar with
Cochineal, i.e. Breton Red.*

STRAWBERRIES.—Must be fresh and dry—do not take the stalks off. When dipping, hold by stalk, use pincer or fingers if carefully done.

TANGERINE.—Prepare in the same manner as oranges above.

RED CURRANTS.—Select nice whole branches and glaze without taking the stalks off, and so on.

When these petits-fours (fruits) are glazed and cold place into paper petits-four cases, and they are ready to serve. If any sugar is left over from dipping, add a few drops of essence of peppermint, mix well, turn out on clean and lightly oiled marble, turn the borders over with knife, and allow to cool until you see (when cutting with a knife)

that it is not running together. Now continue cutting in squares, sizes required. When cold, break into pieces as previously cut, and place into petits-four cases and serve as petits-fours.

158. PHYSALIS GLACÉS AU FONDANT—Cape Gooseberries in Fondant.

Pull the leaves over the stalk and twist. Now hold the leaves and tip the gooseberries into the coffee fondant and place on the dish. Sprinkle with icing sugar beforehand. The fondant must be hot and not thin liquid. When cold, place into paper cases and serve.

VI

CONFISERIES

CONFECTIONERY

SUGAR BASKETS, SPUN SUGAR, TOFFEE, NOUGATS,
CHOCOLATES, MARRONS GLACÉS, ETC.

CONFISERIES

159. SUGAR BOILING for Ices, Liqueurs, Fondant, Pulled Sugar, Basket and Flowers, Sugar Spinning, etc.

The sugar is boiled to various degrees, the correctness of which is shown by a saccharometer and high degrees are tested by thermometers, which are used by ice confectioners and pastry chefs, and, having tested the following degrees from my practical daily work, I know they are reliable. I give herewith actual working results which you are able to see from photographs.

I have divided the sugar-boiling into sixteen classes, in which the important degrees mostly required by chefs in every kitchen, restaurant, hotel, etc., are as follows :

The saccharometer, when placed into syrop or water, floats, rises and sinks according to the amount of sugar added, as you can see by the different degrees from principles employed. Ingredients and degrees as follows :

The following degrees to be tested by saccharometer :

1. 17°. For Water Ices, etc.
2. 20°. For Compote of Fruit.
3. 22°. For Babas and Savarins.
4. 28°. Stock Syrop for Pâte à Bombe Ices and for general use.
5. 33½°. For Candy.
6. 34°. Thin Thread for Liqueurs, Bon-bons, etc.
7. 38°. Strong Thread or Feather—this registers about 230° Fahrenheit.

The following to be tested by thermometer :

8. 240° Fahr. Soft Ball.

9.	245° Fahr.	Ball.
10.	250° Fahr.	Hard Ball.
11.	280° Fahr.	Hard Ball or beginning of Crack.
12.	310–315° Fahr.	Crack.
13.	320° Fahr.	Hard Crack.
14.	325° Fahr.	Hard Crack.
15.	380° Fahr.	Caramel.
16.		Black Jack.

Before commencing with sugar, the sides of boiler must be washed down with hand or brush, to prevent the sugar from graining, and the scum on top must be taken off with spoon or ladle during the boiling.

1. 17°.

The ingredients of 4 lb. sugar, 6½ pt. of water or fruit pulp or juice, shows about the above degree, which is used for making water ices.

2. 20°.

The ingredients of 4 lb. sugar, 5 pt. water, just dissolved or brought to boil, shows about the above degree. This is used for different compotes of fruit such as pears, apples, peaches, etc.

3. 22°.

The ingredients of 4 lb. sugar, 4½ pt. water, shows about the above degree, and is used for soaking the babas or savarins.

4. 28°—STOCK SYROP.

The ingredients of 4 lb. sugar, 2½ pt. water, shows about the degree above. This degree is used in every kitchen and confectioners as Base or Stock Syrop, to soften the fondant, or is used for fruit compotes such as gooseberries, red currants, or any other kind of fresh fruits, and is also used for ices, with the addition to above ingredients of 2 qt. fruit pulp or juice, which brings it back to 17°. This is also used for making pâte à bombes, etc.

5. 33½°—FOR CANDY.

The ingredients of 4 lb. sugar, 1½ pt. water, shows

about the above degree. As this is used for candies *it must be tested with saccharometer*, the degree of $33\frac{1}{2}^{\circ}$, but not higher than 34° . To employ the ingredients without using saccharometer would not be advisable. If used for candy, use in large quantities, about 25 or 30 lb. of sugar if possible, bring to boil and test for correctness. Then make a few holes in parchment paper and place on top of the syrop and allow to cool (about 6 or 8 hours).

6. 34° —THREAD DEGREE—LIQUEURS AND BON-BONS.

The ingredients of 4 lb. sugar, 1 pt. 5 oz. water, shows about the above degree, but it is advisable to test with saccharometer and do not follow the ingredients if used for liqueur bon-bons—allow the sugar to boil until the degree of 35 or 36 is reached, then add spirits of liqueurs until it reaches the degree of 34 and employ whilst hot.

7. 38° —STRONG THREAD.

This degree is best continued boiling from thread degree (34°) as the quantity of water required would not be sufficient to dissolve the sugar properly. This degree shows about 230 degrees on the thermometer whilst boiling, and is employed for glazing sugared fruits and chestnuts (marrons glacés). When the sugar is ready just rub on the side of saucepan with wooden spoon until you notice it is beginning to get white (grainy).

For the following degrees continue boiling from the degree 34 to 38, and test with thermometer, one end of which is placed into boiling sugar, and, by continual boiling, the thermometer shows the various strengths of the sugar, and all the following degrees require (so-called grain-cutter) glucose, cream of tartar, or lemon juice. Personally I prefer glucose and juice of lemon, as you see from various tested degrees :

8. 240° FAHR.—SOFT BALL.

This degree is used for making marzipan (add about $1\frac{1}{2}$ lb. glucose to every 10 lb. sugar).

9. 245° FAHR.—BALL.

The ingredients of 10 lb. cube sugar, add $1\frac{1}{2}$ lb. glucose

while boiling, wash well the sides of pan with fingers, or use brush by dipping into cold water. This degree is used for making fondant.

10. 250° FAHR.—HARD BALL.

The same ingredients as above; it is used for making cream fondant, nougats, and candy.

11. 280° FAHR.—HARD BALL OR FIRST SIGN OF CRACK.

Add about $\frac{1}{2}$ lb. glucose to every 5 lb. cube sugar. This is used for making Italienne Meringue and Nougat Montilimar.

12. 310°–315° FAHR.—CRACK.

$3\frac{1}{2}$ lb. cube sugar, $\frac{3}{4}$ lb. glucose, boil until the degree, and if without thermometer plunge the spoon into boiling sugar and then into cold water, and as soon as you see it is breaking between fingers, put between the teeth and if it does not stick it is ready. Press the juice of $\frac{1}{4}$ lemon into sugar and shake to mix thoroughly. This degree is used for dipping marzipan and fruit, such as oranges, grapes, almonds, strawberries, etc.

13. 320° FAHR.—HARD CRACK.

This degree is used for making sugar baskets, flowers, ribbons, etc.

The ingredients for stock sugar :

16 $\frac{1}{2}$ LB. BEST CUBE SUGAR.

6 LB. GLUCOSE.

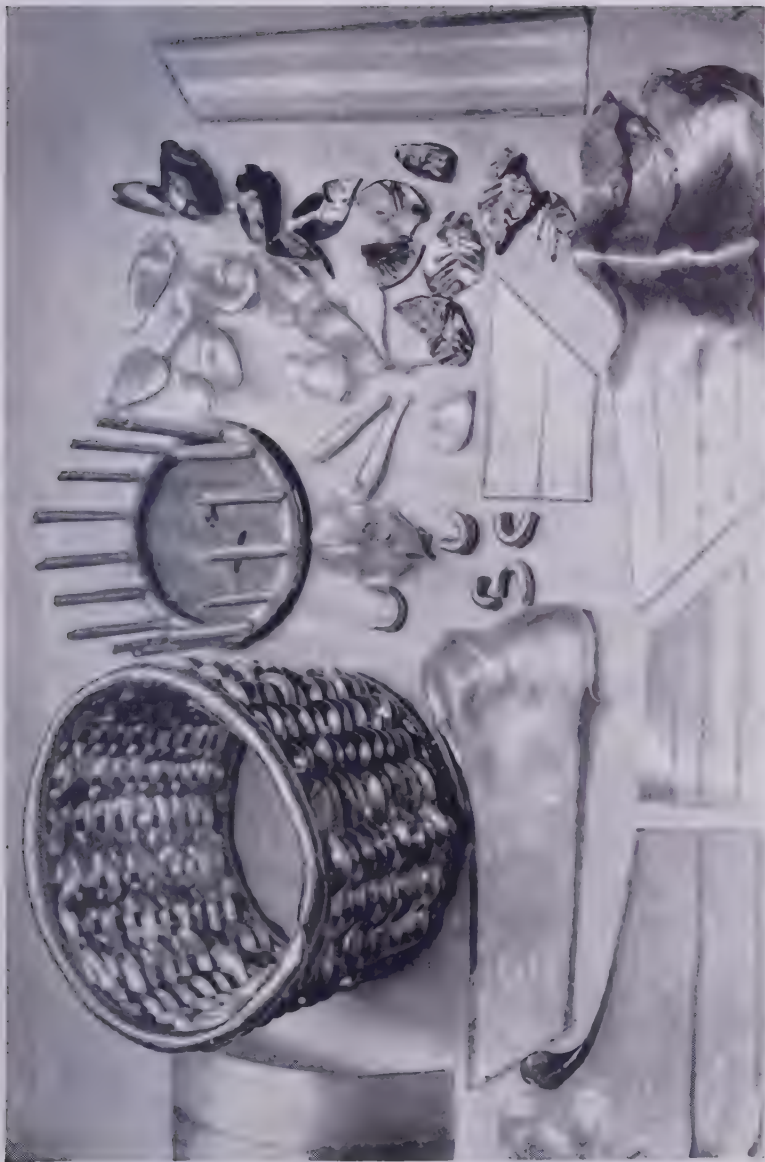
3 QT. WATER.

Place all the ingredients into basin and bring to boil, then strain through a clean cloth into clean basin and keep well covered. Now take from the stock syrop the quantity required and boil in the same manner as for crack, but here you boil until 320° Fahr. and as soon as boiled add juice of about $\frac{1}{8}$ lemon to each quart of syrop, shake well to mix and without delay pour on the slightly oiled marble table or slab for use.

SPUN SUGAR.

Use the same degree for boiling as above, and use the following ingredients :

3 $\frac{1}{2}$ LB. CUBE SUGAR.



PULLED SUGAR BASKETS—METHOD OF MAKING

Recipe 160

$\frac{3}{4}$ LB. GLUCOSE.

WATER TO COVER.

JUICE OF $\frac{1}{8}$ LEMON.

Boil in the same manner as above for sugar basket, add the juice of lemon by pressing ; when finished, boil until 320° Fahr.

How to Handle.—See Spun Sugar (No. 162).

14. 325° FAHR.

This degree is rather too far over the degree of Hard Crack. It is used to make sugar straw (*sucré paille*), and the ingredients are as follows :

$3\frac{1}{2}$ LB. CUBE SUGAR.

$\frac{1}{2}$ OR $\frac{3}{4}$ LB. GLUCOSE.

Boil in the same manner, to the above degree. Do not add any lemon juice, and allow to rest in the sugar boiler for 5 or 8 minutes, then use. See *Sucré Paille* (No. 161).

15. 380° FAHR.—CARMEL.

Allow sugar to continue boiling (any of above ingredients) until 380° Fahr., by which time have $\frac{1}{2}$ pt. of hot water to each $3\frac{1}{2}$ lb. ready. As soon as it has reached the above-mentioned degree remove immediately from fire, and add the water gently, as it may splash or boil over, if added all at once, and so cause an accident. This is used for coating *Crème Caramel* moulds, *Sauce Caramel*, but if required for sauces add about $1\frac{1}{2}$ pt. of water or a quart of water instead of $\frac{1}{2}$ pt. to the above degree.

16. BLACK JACK.

For colouring fondants and creams, etc. Here the sugar has no degree : it is burned until giving bitter smoke, then 1 pt. of water added, as for *Caramel Sauce* above, and it is ready for use. This is used to deepen the coffee colour, if the coffee or essence is not deep enough to colour.

160. PULLED-SUGAR BASKETS AND FLOWERS.

Sugar-work for baskets and flowers, etc., is rather difficult, and requires a good deal of practice and patience.

If difficulty is experienced in making pulled-sugar baskets and flowers I have, in the following numbers, shown some Royal Icing Baskets which are easy to make and last for a long time if carefully kept and will always look nice and clean. To those in difficulty, I would like to suggest that they give my system a trial, which is written from my own actual experience, i.e. the ingredients and degrees, which I have tested with a thermometer to help solve the problem of making sugar baskets and flowers, etc., and I am confident that if my instructions are carefully followed out, success will be assured.

Before I explain my practical, successful method, I would like to refer to a few instances of correct and incorrect methods, caused by ingredients, boiling or handling of the sugar :

1. If insufficient glucose is added to the sugar and boiled to the correct degree, after it is pulled and ready for making baskets or flowers, it will be found breakable and hard to work.

2. If too much glucose is added to sugar and boiled to the correct degree, after it is pulled and ready for making baskets and flowers, it will be found quite easy to work, being smooth and not turning. Shortly after the work is completed, however, it will be found that the sugar is too greasy and will turn into a very shiny colour, and after a time it will look as if it had been smeared with a thick syrup, and I have observed workers, hoping to stop the sugar from graining, boiling it to a higher degree, which has made it still worse. If this sort of work is allowed to stand for a few days, only the thicker part of the sugar, or the wire which has been worked into the sugar to support the handle or which serves as a stem for flowers, are left standing and bits of sugar are seen hanging here and there.

3. If the sugar is boiled too far over the degree or until nearly brown, even if the ingredients are correct, you will find when it is pulled that it is too greasy and sticky. Do not therefore employ it for this kind of work.



PULLED SUGAR BASKETS

Recipe 160

4. If the sugar is boiled less than to degree required, whether it has a correct recipe or not, when poured on the slab for pulling it will be found, when commencing to turn it over with knife, that it sticks to the marble table, and within a second or two it appears to grain, and if you continue working with hands you will find some difficulty, as it sticks to them and may cause blisters on the fingers if great care is not exercised. Improperly boiled sugar will not drop off the hands without pulling. If it appears to be grainy and sticky on the table it is advisable to start afresh and not waste time continuing.

5. Do not pull the sugar on the hook, as this will render it grainy.

6. Do not boil in large quantities, but just as much as you think you are able to use up before it is grainy, about 2 or 3 lb. of sugar (from stock syrop) at the time, and on each occasion use clean sugar boiler.

To be successful, it is necessary to practise and get accustomed to the handling of hot sugar, as the *great heat* is the most difficult part to overcome, but if you will follow my ingredients and methods you will be on the road to success. I know them to be thoroughly reliable as they are the outcome of twenty-two years' experience.

I have explained fully the various ways of handling and boiling sugar and the results of different methods which have not been successful. Now follow the ingredients and degrees to be boiled as in No. 159, Class 13, Hard Crack, 320° Fahr. for baskets and flowers: As soon as it reaches the required degree, add a few drops of lemon, shake well, as mentioned, pour out on lightly oiled marble slab, just turn the borders over, and slide the knife under the sugar; pick all up, place back on marble table, pull the knife from it, and now turn over and the sugar sets more hard. Now continue working and pulling with hands by holding the sugar on the table with the left hand and pulling with right hand and place back to your left, pulling with left hand and place back to your right, and so on, until it forms

into a stiff, hard, smooth paste, white, shiny and silky, and you find the sugar is not grainy, and is not sticking to the hands. This is boiled to the proper degree, and you are able to work quite easily with a little practice to make baskets and flowers, etc. See the photo of three pulled sugar baskets with flowers and ribbons which were made from the ingredients mentioned and degree stated.

I have thus explained the boiling and handling of the sugar, and will now deal with the practical work.

HOW TO MAKE AND HANDLE.

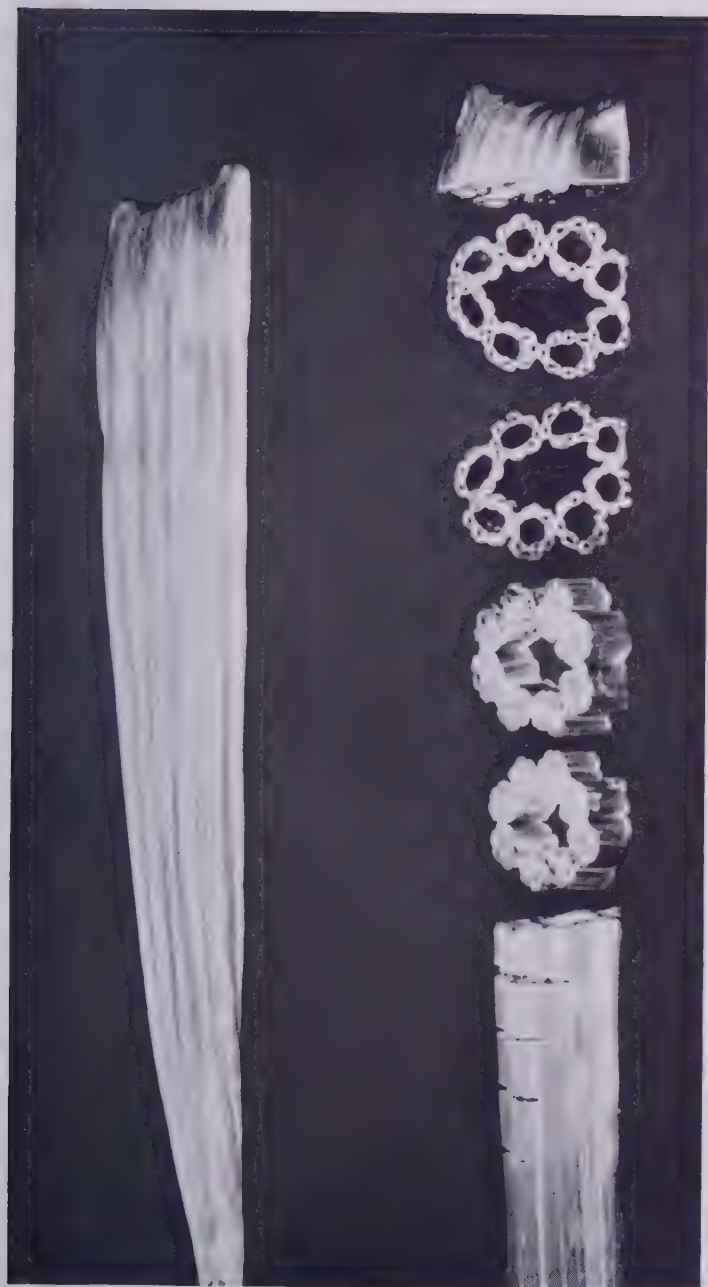
COLOURING.—Use aniline powders which are easily dissolved with a little warm water. These are obtainable in all colours and are very bright. As soon as the sugar is boiled and poured out on the marble table, add a few drops of the colour required to the sugar, and now continue working the sugar and pulling, and you will notice the appearance of the colour used.

BASKETS.—Make a bottom from clear or pulled sugar, then make a round twisted ring-like rope, place on the prepared bottom, then have an odd number of sticks cut into equal lengths from pulled sugar, which you fix to the ring with boiled sugar, then commence to weave the basket. When you reach the top, place another ring on top as at the bottom. If you are unable to dress the basket by using the sugar stick (which is breakable), use a wooden stand instead.

HANDLES.—Have the wire handle made beforehand, and just twist the pulled sugar round the wire.

STEMS FOR FLOWERS.—Have the sugar coloured green. As soon as it is pulled, just push gently each stem (wire) through the pulled sugar so that each is covered with sugar when it emerges at the other side.

FLOWERS.—Have the sugar coloured as to the natural flowers—red or white for roses, violet for violets, etc. The petals for roses pull and form on the thumb and first finger, and when finished join them together by holding each petal over a spirit lamp and adjust to shape required.



SUCRE PAILLES—PULLED STRAW SUGAR

Above : Completed Straw Sugar.

Below : The Straw Sugar cut ready for use

Recipe 161

It is a good suggestion to have a natural flower in front of you whilst working. For every flower, each petal must be made separately and joined together.

LEAVES.—Have the sugar coloured green. Pull the sugar and form it between the thumb and first finger and cut with scissors to size required, then impress on the leaf mould, made from zinc or metal. For long leaves such as narcissus or hyacinth, etc., simply pull as long and thin as required, and shape whilst hot.

RIBBONS.—As soon as the sugar is pulled it is ready for forming a ribbon; keep the sugar like a firm paste. While forming the ribbons or pulling, keep the sugar on the hair sieve near the oven. For striped ribbon pull the white sugar first, and then pull another piece of sugar coloured red or violet, etc. Now have a clean baking-sheet ready in front of the oven, place the two different-coloured pulled sugars on the warm sheet together, side by side, and now force the sugar in width and length, and rub with clean rubber to equal thickness (while doing that keep turning over and over). Now cut the piece of sugar in halves, and place the white to white, and you will find that the coloured sugar is in each side. Now if you decide to have this colour, simply leave it as it is, make the sugar flat and of equal thickness, and turn over again to get equal and straight from each side. When you have worked it sufficiently and it is long and equal, get hold of one end in left hand and the other end in right, and pull gently until the required thickness and length, and place on clean marble or sheet.

To Cut.—Heat an old knife on the fire, and with that cut the length desired, and when you are forming into desired shape, take hold of piece of sugar ribbon with the hand and hold in the oven until you find you are able to bend it, or form as you wish. As you see in the photo of ribbons and bow, these are all prepared separately, and by holding one end of the ribbon or bow over a spirit lamp until it melts a little, so that you can stick them on in desired positions, and when cold they stay fixed in the

position placed. To have all the ribbon striped, place the different colours side by side, pull in the length, then cut in halves, and put the two pieces together and pull in the length. If more strips are required, cut once more in halves, put together side by side and carry on with pulling in the same way, and finish as above.

Note.—See the ribbons on the baskets and cuttings from ribbons on photos, which may be of assistance to you.

How to Keep or Preserve.—If the sugar basket and flowers are handled properly, and one has mastered the work, it will be seen that a beautiful and decorative article has been produced, which is well worth keeping. If you store it in a glass cupboard, keep quicklime in the bottom, and see it is hermetically sealed. In the same manner handle the glass globes or show-cases, and you will be able to keep your work for a long time without its changing colour or graining the sugar. Keep in a cool and dry place if possible.

161. SUCRE PAILLES—Pulled Straw Sugar.

The sugar straw is just as difficult work as the pulled-sugar basket.

Boil the sugar to hard crack (325° Fahr.). As soon as it reaches the degree take from fire, and wait about 5 to 8 minutes. Pour the sugar on a slightly oiled marble table (about 1½ or 2 lb.). Add a few drops of oil of peppermint and a few drops of red breton or green aniline colour. Keep the sugar turning over, from all sides, until it sets and stiffens. Now pull the sugar to commence, as for sugar baskets. As soon as you notice it is not running any more, then pick up from the marble table.

A. Pull the sugar with both hands, and after each pull place in left hand side by side. When you have pulled twice and laid side by side you have four pullings in the left hand; they look like a thick ribbon. Now pull once more, with right hand, as long as possible, about 3 or 4 feet in length, and close in the form of a tube and at



PLAIN TOFFEE BASKET, WITH PULLED SUGAR FLOWER
Recipe 160



SULTANE
 This design can be made quite simply if spun sugar is correctly made and
 handled carefully
Recipe 162

the same time with the right hand hold the sugar without forcing or pressing, and slide the right hand from left hand to the other end of sugar (this is to close the sugar and keep the air in). Now get hold of the end,

B, and repeat pulling in the same manner as *A* above, and continue,

C, to pull and lay in left hand in the same manner as *A* and *B* above. Here the sugar is in tube form all ready, and it is much more in quantity than before. Now if the sugar is handled properly and laid four pullings side by side, for the last time, stretch the sugar in the length as far as possible and close (this means, double the tubes together, forming them into one large tube with eight small tubes contained therein). While closing for the last time go quickly into a cold or open space. Keep in the draught to get it set as quickly as possible. At the same time close any little opening gently with fingers. Hang up with clip until cold. To cut, place the tube (the sugar straw) on the marble table, and now take an old knife, place in the fire, make red hot, and before cutting wipe the knife on a wet rag. Cut gently. Do not force the knife as the hot knife sinks of itself; simply hold it straight, and if cold, make hot again, and so on (cut in $\frac{1}{2}$ -inch lengths).

Note.—If the knife is used red hot it will burn the sugar and make the cutting black. Therefore, keep the knife hot, but not red hot. If any grit on the knife clean by wiping it on a wet rag or cloth.

162. SPUN SUGAR.

Ingredients.

SEE SUGAR BOILING, HARD CRACK.

As soon as the sugar has reached the degree of 320° Fahr. take immediately from fire and allow the sugar to cool for a short time. Great care must be taken as to boiling, and it is advisable for beginners to have a thermometer to boil to the exact degree.

In all, take three baking-sheets. Place two on the floor

to catch the sugar. Place the other one on the table with a wooden spoon or spatula underneath, allowing about 18 inches to overlap the table. Take a fork or sugar spinner, dip it into the sugar, and to start allow the sugar to run off freely from the fork. When it begins to run slowly and forms thin threads, draw the sugar backwards and forwards with a full swing over the handle or spatula. Then dip again into the sugar and proceed in the same manner until all is finished.

Note.—If the sugar is boiled less than to degree of hard crack it will fall flat, and may also turn grainy before finished; but on the other hand, if the sugar is boiled to a higher degree, i.e. starting to go brown, it will be sticky and melt. If the sugar is boiled properly to correct degree and spinning completed, the spun sugar should be white and dry. This is used for finishing different dishes and ices, etc.

To preserve, take a tin box, place some quicklime in the bottom, line with paper, place the spun sugar in it and close hermetically and keep in a cool place, and it is always ready for use.

163. SUCRE ROCHERS (or Soufflé).

Ingredients.

3 LB. LUMP SUGAR.

1 TABLESPOONFUL OF GLUCOSE.

WATER.

2 TABLESPOONFULS ROYAL ICING (SEE NO. 184).

WITHOUT ANY ACID OR JUICE OF LEMON.

Method.

Boil the sugar and glucose with water until crack (310° Fahr.). Now add 2 tablespoonfuls of royal icing. Mix well with wooden spoon, turn into paper-lined copper bowl. Close well with lid and place into oven for a few minutes. Take from oven and allow to stand without removing the lid for about 10 or 15 minutes, and it is ready



SPUN SUGAR, METHOD OF MAKING

Recipe 162

for use. This sugar is used mostly for decorating ornamental pieces to represent rocks, and may be coloured if required.

164. NOUGAT (Croquant).

Ingredients.

1½ LB. CASTOR SUGAR.

½ LB. GLUCOSE.

1½ LB. CHOPPED ALMONDS.

Method.

Put the sugar and glucose into copper boiler and keep stirring with a wooden spoon until it is melted and no pieces of sugar are to be seen, and it starts to boil, then add chopped almonds. Stir quickly and turn out on a lightly oiled marble table. This preparation is generally used for different fancies, like sugar stands for ices, petits-fours, or for decoration of gâteau pastries. When it is turned on the marble, keep turning over with a knife until cooled. Then roll out with a rolling-pin, cut in strips and bend or mould as required. This kind of work requires quick handling. As soon as it is cold, it breaks, whether handling or working, and if there is any over keep in a hot place until required, to keep it soft.

165. PLAIN TOFFEE.

Ingredients.

4 LB. CUBE SUGAR.

$\frac{3}{4}$ LB. GLUCOSE.

ENOUGH WATER TO COVER.

Method.

Place all the ingredients into a copper pan and boil until the degree of crack (315° Fahr.). Add a few drops juice of lemon, shake well while boiling, keep the sides

well washed down (see Sugar Boiling). If peppermint, leave it white, and so on. Turn out on slightly oiled marble, turn in the edges, and as soon as set or cool mark the sizes required with a long knife, and while warm slide knife under and remove from hot place on to the cold place on marble. Once set and cold it is ready to break up. The same method of sugar boiling is employed for different rocks, such as almond, peppermint, or other kinds of toffees. The names are changed accordingly when adding essences, almonds, coconut, etc.

166. FILLED RASPBERRY TOFFEE.

Employ the same ingredients as for plain toffee. Dissolve the sugar with raspberry juice (employ a large copper pan) as it rises while boiling, or if desired employ essences of raspberry, colour pink and boil as plain toffee above. While boiling the sugar place some best raspberry jam into the saucepan and boil to tighten it, stirring until set. Now pour a thin layer consisting of about half or less of the above-boiled toffee on slightly oiled marble table and spread prepared raspberry jam over it all, and cover completely with remainder of sugar, turn the edges over, and wait for a little until it is set and it ceases to run together. Touch with finger to ascertain if set. Now mark with a long knife in squares as deeply as possible, slide the toffee from the hot place to a cold place on marble or on baking-sheet, or turn over. When cold, wipe the surplus oil off the sugar with a clean cloth, break them up as previously marked, wrap in wax paper, and it is ready.

167. FILLED APRICOT TOFFEE.

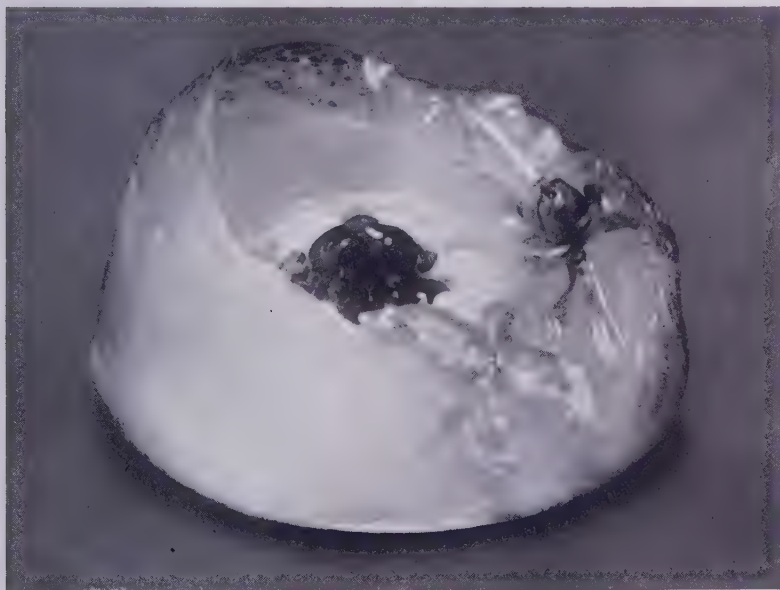
Handle in the same manner as Raspberry Toffee above, using apricot marmalade instead of raspberry jam.



BÛCHE EN NOUGAT : WITH ROYAL ICING DECORATION

Recipe 164

METHOD OF SERVING ANY FANCY OR ICE DISHES IN NEST



FRAISES HORTANCIER EN NID

The nest round the timbale is prepared from Spun Sugar, decorated with flower and bird from pulled sugar

Recipe 540

168. NOUGAT DE MONTÉLIMAR.

Ingredients.

- 6 LB. CUBE SUGAR.
2 LB. ICING SUGAR.
4 LB. HONEY.
1½ LB. BROWN ALMONDS.
1½ LB. HAZELNUTS.
½ LB. PISTACHE.
10 WHITES OF EGGS.
½ LB. GLUCOSE.

Method.

Place the cube sugar and glucose into boiler, cover with water and boil until first crack (280° Fahr.). At the same time boil the honey until it reaches the degree of ball (260° Fahr.). While the sugar and honey are boiling have ready 10 whites beaten to a stiff snow (use a whisking machine for this kind of work, if possible). Now continue beating the whites and add gently the boiling sugar until all in, beating all the time. Now continue, and as soon as it starts to set add the boiling honey slowly until all in, and still continue beating, and gradually add the icing sugar and allow to continue until it is getting stiff and set. Then take the whisk from the nougat, mix with wooden spoon the almonds, hazelnuts and pistache, and have a frame lined with rice paper. Place the nougat into frame and press it with wet hand to make it level. Cover with rice paper and run over with rolling-pin. Place another sheet or tin on top and something heavy and allow to cool. The following day cut in squares or oblongs, with sharp knife in sawing motion. This is sold by the pound or served as friandises or petits-fours, etc.

169. CARMEL CHOCOLAT.

Ingredients.

- 5½ LB. CUBE SUGAR.
2 LB. GLUCOSE.

2 LB. BUTTER.

2½ QT. MILK.

1 STICK VANILLA.

1 LB. COCOA (BLOCK).

Method.

Place all the ingredients into saucepan and boil. Keep stirring with whisk to keep from burning and to keep smooth (have a large saucepan, as while boiling it rises). Allow to boil until the ball of 260° Fahr. in summer. It is advisable not to use the thermometer as it is in the way while stirring with whisk and may break. To find the degree, take with spoon and place into cold water, and you find you are able to roll it into a ball, soft or hard. Now when you have the required degree, turn out into slightly oiled tin with about 1½-inch border. Once turned into tin do not scrape the saucepan into caramel—place on a different tray or tin, and do not move about until cold, to avoid graining the caramel. If this should happen, it is advisable to place it back into the saucepan, add some more milk and boil again to the required degree. Once it is cold, run over with a brass striped roller and cut with sharp knife, using sawing motion, into desired sized squares. Place into paper cases, and it is ready to serve.

170. SUGARED ALMONDS—or Roasted Almonds.

Ingredients.

1 LB. JORDAN ALMONDS.

2 LB. CUBE SUGAR.

Method.

Place 1½ lb. sugar into copper basin, cover with water and boil until soft ball (240° Fahr.). Add the almonds and keep stirring with a wooden spoon until it sets, and now still continue mixing until all is loosened and the sugar looks like powder. Turn all out on the marble table and pick all the almonds, or take a sieve with large holes

and pass the sugar through, and almonds remain in the sieve.

Now replace the remainder of the sugar from the almonds into the same bowl, add some water and wash the sides of bowl and boil until the degree of ball, and add the same picked almonds into sugar; continue mixing with a wooden spoon in the same manner as previously stated; when dry, turn out on the table or sieve, and once more collect the almonds. We have thus handled the almonds twice, and have to repeat the same method once more. Place $\frac{1}{2}$ lb. cube sugar into copper bowl, and add all the remainder of the sugar from the almonds, dissolved with water, wash down the sides of the bowl from sugar, and allow to boil until it reaches the degree of above. Now add the sugared almonds for the last time, and continue stirring until set, and a little powdery with the remainder of the sugar. But continue mixing on the fire until you notice the sugar starting to melt on the sides of bowl, and the almonds are looking a little shiny from melted sugar. Now without delay turn all the ingredients on the marble table and separate the almonds, to prevent sticking to each other, and within a few minutes they are ready to serve.

171. PRALINÉ À LA CRÈME—Cream Praline (Chocolate Filling).

Ingredients.

4 LB. CUBE SUGAR.

$\frac{1}{2}$ LB. GLUCOSE.

$\frac{1}{4}$ LB. BUTTER.

2 STICKS VANILLA.

$1\frac{1}{2}$ PT. MILK.

$\frac{1}{2}$ LB. COVERING CHOCOLATE (SEE No. 188).

Method.

Place all the ingredients, except chocolate, into a good-sized saucepan, and boil to a soft ball (240° Fahr.). Keep

stirring with whisk, otherwise it will burn. As soon as the degree is reached, turn into mixing machine and mix or beat until it sets. Now add the melted chocolate and mix, turn out on a marble table in one heap, cover with cloth, and when cool work to a smooth paste with icing sugar. If you have no machine, turn out on a marble table, and keep turning round with spatula until set; add the chocolate and finish as above. Now roll into long battens, a little thinner than the thickness of the small finger, and place side by side. When finished, cut with a long knife in equal lengths (about 1 inch or so) and allow to cool, or rest. Dip into covering chocolate, and place a few chopped pistache on top. As soon as set, they are ready to serve.

172. PASTILLES DE MENTHE.

Place into a sugar boiler about 2 lb. sugar, dissolve with $\frac{1}{2}$ pt. of water and boil to a soft ball. Add $\frac{1}{2}$ lb. icing sugar, mix well; add few drops of oil of peppermint, pale green, and set on a slightly oiled marble table with a filling funnel, the size required, and the following named pastilles are made. In the same manner add the liqueurs or essences and colour as per following instances:

Maraschino Pastille—White.

Rum Pastille—Pink colour.

Orange Pastille—Pale pink colour.

Lemon Pastille—Yellow colour.

173. FONDANT.

Ingredients.

10 LB. SUGAR.

$1\frac{1}{2}$ LB. GLUCOSE.

WATER (ENOUGH TO DISSOLVE).

Method.

The fondant is mostly bought ready made for use, as it hardly pays to make it yourself on account of the time and labour involved.

Place all the ingredients into pan, cover with water, wash the sides well down and boil to degree ball 260° Fahr. for gâteaux ; for pastries, a few degrees less and for fondant creams and nuggets a few degrees higher. Arrange your marble table with iron bars all round, the corners well closed. Place something heavy on each corner such as weights, etc. Sprinkle the marble with cold water and pour the fondant on the marble and sprinkle cold water over and allow to cool. Then work it up with spatula until white, creamy, and set. Preserve in large utensils and keep covered with damp cloths until required.

174. CREAM FONDANT.

Take some fondant and warm it up to a good heat but do not allow to boil, as this would render the cream too hard. These are flavoured as follows: Kirsch, Rum, Vanilla, Lemon, Orange, Raspberry, Coffee, Chocolate, Pistache, etc., and coloured according to fruit and liqueur. Fill with filling funnel into starch moulds, which are prepared beforehand. As soon as set, take from starch, place on the sieve, dust with brush and blow the starch off with blower, and it is ready for crystallizing (candir).

175. NUGGET FONDANT.

Take marzipan, roll $\frac{1}{8}$ inch thick, and place into a square tin with 1-inch border, lined with white paper. Prepare the fondant as for cream, heat, add kirsch, small-cut sugared melon, citronnat and red colouring. Pour into prepared tin, cover with marzipan (before placing the marzipan on nugget, moisten with water), and when cold cut carefully in small oblongs (if the knife is getting sticky,

wipe it on a wet cloth) and place on the clean sheet lined with paper apart from each other; allow to dry until following day in a dry place and it is then ready for crystallizing (candir).

If the fondant is white and flavoured with maraschino add red crystallized cherries, cut in four, and have the marzipan coloured red, and so on. In the same manner you are able to make a varied assortment of nuggets.

176. FONDANT FOR ICING GÂTEAUX, PASTRIES, AND PETITS-FOURS.

Warm the fondant for gâteaux and pastries to a blood heat, and if it is too thick add some of the stock syrup to make it thinner for icing the gâteaux, and keep the thickness and temperature for pastries and for petits-fours, as soon as you feel a little heat by testing with little finger and keep the fondant of thickness of cream just to cover the petits-fours.

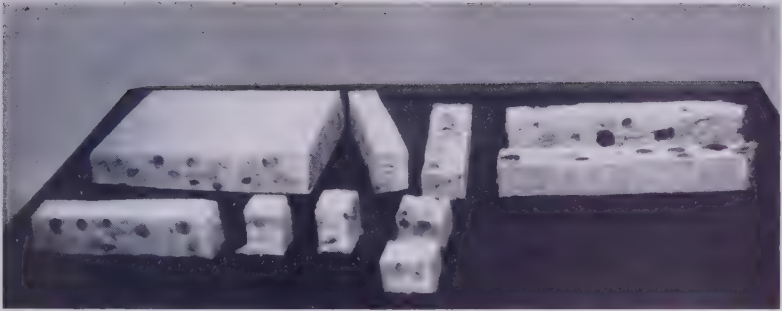
Note.—If the iced pastries and gâteaux have a dull colour and are not shiny, the fondant has been overheated. Do not keep the fondant running liquid. The fondant handled properly and not warmer than blood-heat keeps its shine without glazing the pastries or gâteaux with apricot marmalade.

177. GLACE À L'EAU (Fondant)—Water Icing.

This is made by simply mixing icing sugar with a little water or syrup to a thin paste, and it is then ready for use.

178. CANDIR (Crystallizing).

Place the fondants into candir tins which are specially prepared for that purpose with hole in the bottom or in one corner which can be closed with a plug and wire on top. Now place the fondant cream in the tin, but do not place too many on top of each other. Then pour the syrup



NOUGAT DE MONTÉLIMAR

Recipe 168



METHOD OF MAKING COCONUT KISSES

Recipe 179

(see No. 159, Class 5) over the fondant creams. Cover well with syrop and parchment paper with holes on top, allow to stand for 12 or 15 hours. Now remove the plug, strain well, then turn the fondant creams gently on to a clean tin or baking-sheet, separate, and allow to dry in a warm place for about 10 or 12 hours, and it is ready to serve. The syrop from Candir can be used for fondant or by adding more water can be used for stock syrop (bring to boil).

179. COCONUT KISSES.

This is simply coconut cream. Take some fondant, coloured light green, flavoured with essence of peppermint, make it hot and add the coconut to tighten up and dress with tablespoon in the shape of small ovals. Take two spoons—hold one in left hand—take a spoonful, and then with the spoon in right hand tip into water and take with this spoon from left-hand spoon the size required and place on the powdered sheet (icing sugar) and allow to cool. When dry they are ready to serve.

180. LIQUEUR BON-BONS.

Ingredients.

SEE SUGAR BOILING, NO. 159, CLASS 6, THREAD 340.

Method.

When the sugar is boiled, fill into starch moulds, which are prepared in advance, with filling funnel, and when all filled in, cover with starch, shake through a sieve and keep in a warm place for 24 hours without disturbing. Now pick gently from starch and place on the sieve, brush gently and blow the powder off. For Chocolate, use oval or oblong moulds, and if used for other purposes as bottles for candir, etc., boil the sugar a little stronger (to say $34\frac{1}{2}^{\circ}$ or 35°).

181. MARZIPAN.

Ingredients.

1½ LB. GROUND ALMONDS.

4 LB. CUBE SUGAR.

½ LB. GLUCOSE.

Method.

Place the sugar and glucose into sugar-boiler, just cover with water or moisten sufficiently to dissolve and boil until the degree of soft ball, about 240° Fahr. Now add the ground almonds. Mix well on the fire, and continue beating in the machine, not with whisk, but with a wooden mixer or hook (which is attached to every mixing machine) until it sets and stiffens. Now pour out on the marble table, cover with cloth, and allow to cool, and when cold, work to a smooth paste with icing sugar, and it is ready for use.

182. MARZIPAN (Fondant Dipped).

Flavour and form the marzipan as desired, either oval or round. Make the fondant hot (do not allow to come to the boil as it will grain). Add essence or liqueur and colour as desired. Dip the marzipan in the same manner as for chocolate. This kind of bon-bon can be candied if required as fondant creams.

183. CROQUETS.

Roll the marzipan into round small balls and allow to dry until the following day. Now just take 8 or 10 in the left hand and with right-hand fingers take some prepared covering chocolate (see No. 188) and just roll the prepared balls with chocolate, and before set, drop one by one into grilled (roasted) chopped almonds and roll well in so as to be well covered with almonds, and it is ready to serve.



SIX BASKETS OF ROYAL ICING

Recipe 186

184. GLACE ROYALE—Royal Icing.

Ingredients.

9 WHITES OF EGGS (9 OZ.).

3 LB. ICING SUGAR.

JUICE OF 2 LEMONS.

Method.

Place all the ingredients into a basin and beat with a wooden spoon (spatula) until stiff. This is used for pastries, as cake icing and decoration for different gâteaux and ornamental works, etc.

185. GUM PASTE.

Ingredients.

4 OZ. TRAGACANTH.

 $\frac{3}{4}$ PT. WATER OR JUST ENOUGH TO COVER.

5 LB. ICING SUGAR OR MORE.

FECULE OR CORNFLOUR.

Method.

Place the Tragacanth into water to soak for about 24 hours and stir occasionally. Place into a clean mortar and work until smooth. Now add the sugar in small quantities and at the same time a few drops of blue until it commences to be hard to work. Now turn out on the marble and work to a hard paste with fecule or cornflour and it is ready for use. Another common system is to mix melted gelatine with icing sugar to a soft paste (the gelatine must not be watery) and work to a smooth dough with fecule or cornflour.

186. BASKETS OF ROYAL ICING.

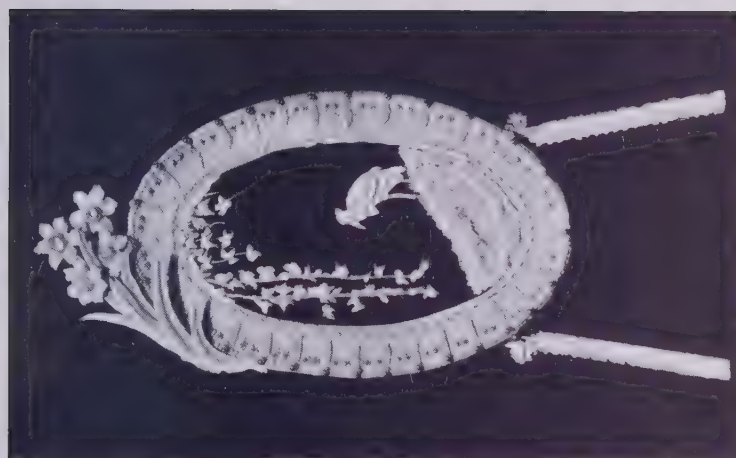
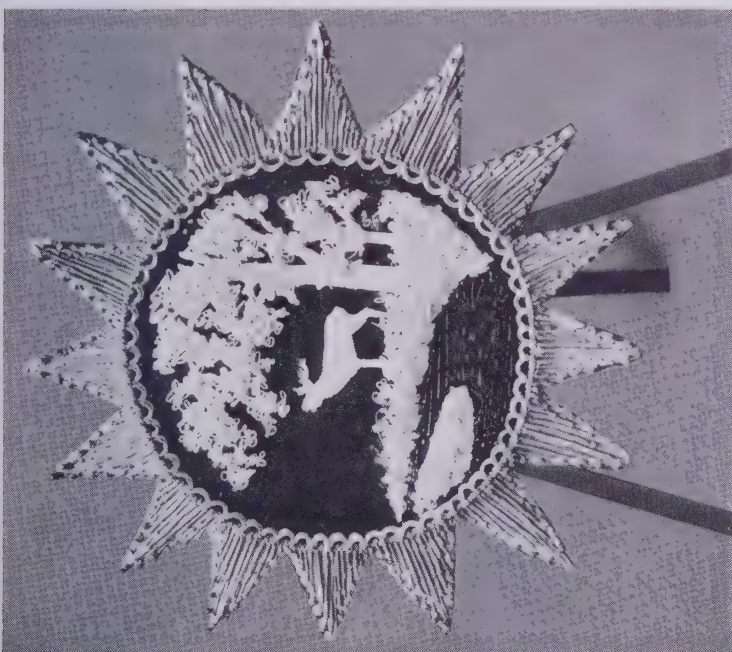
These baskets (as seen in the photograph) are simple to make and always clean and dry and last for a long time if carefully handled. Take good-shaped square or round strawberry baskets, cover with royal icing, pipe the dressing

of the basket with a round, plain or fancy pipe. Make the handle a nice shape too. Cover with royal icing and place on the basket, stick the handle with royal icing, pipe the top and bottom border of the basket and allow to dry. When dry, pipe flowers and leaves on the basket.

187. ROYAL ICING STANDS.

This is a simple method and not difficult to understand, comprising pulled-sugar baskets and flowers. For this sort of work you are able to take your time, but a good deal of patience is required to make it look attractive. Various stiffnesses of royal icing are required and no fancy tubes are necessary for piping trees or landscapes, etc., except to finish the border, etc. A paper cornet with the point cut off the required size is used for piping the trees and landscapes. The plates are made from gum paste and are filled with covering chocolate, to represent a background.

To make the animals—take a picture or photograph of required animal, place a transparent wax over it and then make thin line from stiff royal icing all round. When this is done fill in with soft royal icing, place on the glass and allow it to dry. When dry pull the wax paper off gently and fix with stiff royal icing in the position required. In the same manner prepare the trees; pipe the branches separately and when dry place all together, as required. To make raised piping just line the article required, e.g. a house: Make all necessary lines and the walls, fill in with soft royal icing and leave the windows empty. When dry just pipe over and so on until the required height, to represent the actual article. To make leaves bend, simply pipe with leaf tube on wax paper, straight or bent, and then place on something bent, such as a rolling-pin or other article, to dry, and when dry remove the wax paper and fix the leaves with stiff royal icing in the position required and allow to dry.



ROYAL ICING STANDS
Recipe 187

188. COUVERTURE—Covering Chocolate.

It is advisable and preferable to buy the covering chocolate all ready prepared in 7-lb. blocks ready for use. Whatever the quantity is, prepare in the same way for dipping or moulding, which is important knowledge, as there are many who experience difficulty in handling and cannot, therefore, obtain good results. It has taken me a considerable time to find a method whereby I am certain of obtaining good results. At times the chocolate may be soft and cold, and at other times it may be warm, but either way it may turn out to be a failure. To procure good results it is better kept cool. I employ the following method for making the chocolate and for moulding eggs, animals and all sorts of figures, etc. : Melt the chocolate, do not make it hot, and if it appears to be too thick, add a little melted cocoa-butter. Now place into mixing-bowl and keep stirring with wooden spoon on ice or in a cool place until it is getting thick, and on the point of setting hard. Without waiting any longer, take it back to a warm place, in front of the oven, and continue stirring until it is getting soft, and take care not to overheat it again. To test the correct temperature, touch the chocolate with the back of your little finger, and as soon as you feel the warmth, which would register a temperature of 92° on thermometer, that is the desired heat. If it should be more than this heat, beat until cold and re-warm again, as above, until required temperature. When dipping the chocolate cream and fondants, and the first 12 or so are setting, you can carry on with the dipping—if on the other hand the first ones are not set, carry on until you have dipped about 20, and then if they are not setting, it is advisable to start again from the beginning by beating until cold, and then re-warming. If you will follow my instructions carefully and perhaps try a few times, you will be sure to obtain good results. Use the same preparation for making chocolate eggs. Simply pour chocolate into mould and pour back into bowl only what has run out, and allow to get cold in

a cool place for about 15 or 20 minutes, or if you have a lot of moulds to coat, when the last one is finished, the first ones are ready to come out from mould. They must not be forced from mould, and if good and carefully cleaned moulds are used, they should fall out on their own accord or by slightly touching.

189. CHOCOLATE for decorating and for writing initials or letters.

Ingredients.

$\frac{1}{2}$ LB. COVERING CHOCOLATE.
3 OZ. SYROP (STOCK).

Method.

Melt the covering chocolate and mix with warm syrop until smooth, and it is ready for use.

190. CHOCOLATE for decorating Easter Eggs, Flowers or any other ornamental work.

Ingredients.

COVERING CHOCOLATE FOR DIPPING (SEE NO. 188).
SYROP (SEE NO. 159, CLASS 4, 28°).

Method.

Prepare the covering chocolate as for dipping chocolates, and now add a few drops of syrop, and continue mixing. If required thick, add a few more drops, and so on until required thickness is obtained. This preparation is employed for piping and decorating Easter eggs or piping flowers, leaves, etc. Employ in the same manner as Royal Icing for Piping.

Note.—Do not add too much syrop, as it will turn into hard lumps which you will be unable to disperse. On the other hand, if you continue adding the syrop it will render it too liquid. This could be employed for decorating petits-fours or gâteaux (see preparation No. 189). If it



CHOCOLATE TABLETS AND SHAVINGS—METHOD OF MAKING

Recipes 191 and 192

happens that you are unable to employ the chocolate for required decoration, better use it for Chocolate Caramel or add to Chocolate Sauce to save wasting. If tried once or twice you will be able to find the required preparation. For this sort of decoration, the chocolate must be handled as for dipping, otherwise it will turn white when cold.

191. TABLETS for Gâteaux and Pastries.

Spread the covering chocolate (see No. 188) thinly on kitchen or parchment paper, as soon as set mark with knife the sizes required, and when cold it is ready for use.

192. COPEAUX—Shavings.

Spread the covering chocolate (see No. 188) on marble table with knife or palette knife, and continue spreading with knife on marble table until it starts to set, then wait for a few minutes and cut with knife on slant, when you will notice it is rolling up by itself like shavings.

193. GANACHE.

Ingredients.

1½ LB. COVERING CHOCOLATE.

2 OZ. SUGAR.

½ PT. MILK.

Method.

Place the sugar and milk into saucepan, make hot, then add the melted covering chocolate, mix well with whisk, until smooth, turn into basin and allow to cool. This is used as filling for different petits-fours, pastries, etc.

194A. PRALINÉ for Sweets, Ices, and as Chocolate Filling.

Ingredients.

1 LB. BROWN WHOLE ALMONDS.

1 LB. HAZELNUTS.

4 LB. GRANULATED SUGAR.

Method.

Place all the ingredients into a copper basin, keep stirring on good fire, until the sugar is melted and smooth, turn out on slightly oiled tin or baking-sheet to cool, and you find if you follow the above ingredients and method the almonds and nuts are roasted at the same time into a brown colour. If you prefer to melt the sugar, roast the almonds and nuts separately in the oven, and finally mix with sugar just a moment before the sugar is ready to turn out. When cold, break up with rolling-pin, and crush it fine on a marble table or pass through a machine (so-called almond mill, which you regulate as you wish to grind either fine or coarse) and pass through a sieve. Place in hermetically closed tin, to keep dry and powdery. *This is ready for ices, sweets, creams, etc.*

194B. PRALINÉ.

Add to above ingredients $\frac{1}{2}$ lb. melted cocoa (black cocoa) and pass through a machine, regulated finer than above, and pass this about 2 or 3 times until you see it is getting soft and able to roll and form into balls; if you find the paste is still breakable and dry, tighten or regulate the stone rollers of the machine, and you find the paste is soft, enabling you to form and prepare the chocolate filling (centres) easily. Once you have obtained the required paste, do not pass any more into machine, as it would become too soft or even liquid. For handling and dressing, use icing sugar for powdering, to prevent making the hands and table sticky and oily.

195. LEMON TURKISH DELIGHT.

Ingredients.

6 LB. SUGAR.

 $\frac{3}{4}$ LB. CORNFLOUR.4 $\frac{1}{2}$ OZ. GELATINE.

6 LEMONS—RIND AND JUICE.

1 PT. WATER.

Method.

Place the sugar, juice, rind of lemon and water into a copper pan, bring to the boil (this is about thick thread, 38°). Now add the cornflour, mix well with whisk, bring to boil, add soaked gelatine and allow to boil about 7 minutes, stir occasionally, otherwise it may burn. Pass through a strainer into a square tin and allow to cool until the following day, cut into squares, roll in icing sugar, and it is ready to serve.

196. ORANGE TURKISH DELIGHT.

Ingredients.

6 LB. SUGAR.

 $\frac{3}{4}$ LB. CORNFLOUR.4 $\frac{1}{2}$ OZ. GELATINE.

3 ORANGES—RIND AND JUICE.

JUICE OF THREE LEMONS.

1 PT. WATER.

COLOURING.

Method.

Prepare in the same manner as Lemon Turkish Delight above, No. 195.

197. CRÈME DE MENTHE TURKISH DELIGHT.

Prepare in the same manner as Lemon above. Add essence of peppermint and colour green. Raspberry,

Maraschino, Rum, Benedictine, Kirsch, or any other kind can be made in the same manner.

198. MARRONS GLACÉS—Glazed Chestnuts.

Peel off the outer shell of the best Italian chestnuts. Now place water into saucepan, add some flour or corn-flour to it, about $\frac{1}{2}$ lb. to 12 quarts of water, mix well to make it bind (or to thicken the water) and bring to the boil. Place the above prepared chestnuts into a basket and so into above prepared water and allow to simmer for about 2 hours (or until tender). When cooked, raise from water with basket and pull the skin off gently without breaking, if possible.

Note.—A number of chestnuts will be broken. Therefore, have ready 2 basins or pots with syrop of 28° (see Sugar Boiling, No. 159) (add 1 stick of vanilla to each quart of syrop), one for whole chestnuts and other one for broken ones, which are used for sweets and ices, etc., and allow to rest until the following day.

Pour the syrop, which is now quite watery, into a pan, add some more sugar and boil for a few minutes, skim, and pour over the chestnuts again. On the following day, do the same again, and also on the third day, and now you will find the sugar is quite thick and must register on the saccharometer 33° or 34° , when it is ready for use.

Note.—If the chestnuts are covered with plenty of syrop no sugar need be added. Simply boil for 2 or 3 times to reduce the quantity and required thickness or degree.

199. GLAÇAGE DE MARRONS—Glazing the Chestnuts.

Strain the chestnuts by placing on the wire. Now prepare the sugar to glaze 38° (see Sugar Boiling, No. 159, Strong Thread Class, No. 7). Place the chestnuts into the syrop and leave there for a few minutes, then take with dipping fork from syrop and place on another wire to strain. Once dry, put into small petits-fours cases and



1 2 3 4 5 6 7 8 9 10 11 12 13 14 15

ASSORTMENT OF CONFECTIONERY

1, Nougat Montélimar. 2, Caramels Chocolat. 4, Coconut Kisses. 15, Turkish Delight.

FRUITS, GLACÉS AU CARAMEL. (Recipe 157)

3, Ananas Confit Glacés. 5, Pruneaux fourrés glacés. 6, Noix fourrées glacés. 7, Pâte d'amande aux violettes glacés. 8, Cerises fourrées glacés. 9, Raisins glacés. 10, Fraises glacées. 11, Amandes glacées. 12, Oranges glacées. 13, Noisettes glacées. 14, Cerises glacées.

it is ready to serve, or drape in silver or gold paper if desired.

200. ANOTHER METHOD FOR GLAZING CHESTNUTS.

This is a method which is employed by a number of confectioners. Strain the chestnuts, place into oven just for a minute or two to warm, and glaze by dipping into the following sugar: Take syrop of 34°, add some icing sugar, to thicken, or, in other words, it is simply water icing.

VII

FRUITS

COMPOTES OF FRUITS, CANDIED FRUIT, JAM,
MARMALADE, JELLIES, PRESERVING, Etc.

COMPOTES DE FRUITS

201. COMPOTE DE POIRES—Stewed Pears.

Core and peel pears of good quality, boil in lemon water (about 2 or 3 lemons to the gallon) until tender, then rinse under the cold-water tap until cold. Now place into a syrop of 18° or 22°, and it is ready to serve.

202. COMPOTE DE POMMES—Stewed Apples—Whole.

Core and peel good quality apples, place into boiling syrop of 18° or 22°, cover the saucepan and poach in the oven until tender. Turn over once or twice while in the oven and take care not to leave too long or the apples will break to pieces. When cold they are ready to serve.

203. COMPOTE DE PÊCHES—Stewed Peaches.

Blanche and skin and boil in the syrop of 18°-20° until you feel the stone is loose. When cold they are ready to serve.

204. COMPOTE DE CERISES—Stewed Cherries.

Place the cherries stoned or otherwise into boiling syrop of 18°-20° and just bring to boil. Allow to cool, and they are ready to serve.

205. COMPOTE DE PRUNES—Stewed Plums.

Place the plums into boiling syrop of 18°-20° and poach in the oven, with saucepan covered, until soft.

206. COMPOTE DE REIN-CLAUDS—Stewed Greengages.

Handle in the same manner as Plums, see No. 205.

207. COMPOTE D'ABRICOTS—Stewed Apricots.

Handle in the same manner as Plums, see No. 205.

208. COMPOTE DE MIRABELLES—Stewed Mirabelles.

Handle in the same manner as Plums, see No. 205.

209. COMPOTE DE GROSEILLES VERTS—Stewed Gooseberries.

Handle in the same manner as Plums, see No. 205.

210. COMPOTE DE FRAMBOISES—Stewed Raspberries.

Place the raspberries into boiling syrop of 18°-20° and just bring to boil and allow to cool, and they are ready to serve.

211. COMPOTE DE FRAISES—Stewed Strawberries.

Handle in the same manner as Raspberries above, No. 210.

212. COMPOTE DE GROSEILLES ROUGE—Stewed Red Currants.

Handle in the same manner as Raspberries above, No. 210.

213. COMPOTE DE CASSIS—Stewed Black Currants.

Handle in the same manner as Raspberries above, No. 210.

214. STEWING OF PRUNES AND FIGS.

Take 6 lb. of prunes or figs, soak in 5 quarts of water for 24 hours—then change the water. Now place 3 quarts of fresh water into a saucepan. Place prunes or figs into it and add rind of lemon, 1 stick of cinnamon, and allow to simmer for about an hour or so, then add 3 lb. of sugar and continue boiling for another few minutes until all the sugar is dissolved. Allow to cool, and it is then ready to serve.

Note.—Prunes can be boiled with 2 parts water and 1 part claret if desired.

FRUITS CONFITES—Sugared Fruits.

These sugared fruits are employed for decoration of ices and different sweets, etc., and can be preserved for a long time. Every confectioner on the Continent prepares his own sugared fruits such as cherries, pineapple, pears, gooseberries, oranges, lemon peel and melon, etc. For this sort of work the fruit must not be too ripe.

215. CERISES CONFITES—Sugared Cherries.

Take yellow cherries, stone same and place into syrup of 37° (saccharometer) and bring to boil. Take all the scum off. Now place into a pot or stone basin and allow to rest until the following day. Strain the syrup from the cherries into a pan, add some sugar, bring to the boil, take the scum off and pour over the cherries and allow to rest until the following day. Then pour the syrup off again into a pan, add some more sugar, take the scum off, pour over the cherries and repeat in the same manner on the third day and register to a thread of 35° on the saccharometer. Pour over the cherries, and it is ready for use.

Note.—It is better if glucose is added to the syrup (about 1 lb. to every 5 or 7 lb. of sugar) to prevent it from crystallizing.

216. CERISES ROUGES—Red Cherries.

The same recipe is used for these as for Yellow Cherries, No. 215, with the addition of a little red breton to the syrop for colouring purposes.

217. POIRES BLANCHES—White Pears.

Core and peel pears of good quality and boil in lemon water (see Compote of Pears, No. 201). Boil quickly until tender, rinse under the cold-water tap. Now place the pears into a pot and cover with a syrop of 28° and allow to rest until the following day. Then pour the syrop off into a pan and proceed boiling and adding sugar in the same manner as for Cherries (see No. 215).

218. POIRES ROUGES—Red Pears.

Use the same recipe as for White Pears above, No. 217, but colour the syrop with red colouring.

219. GOOSEBERRIES.

Take green gooseberries—they must not be ripe. Cut from one side in longways, place into lightly salted water, place on the fire and poach gently until the fruit rises. (Do not allow to boil, as they will break.) Use plenty of water. Allow to rest in the same water until the following day. Strain well and place into a pot and cover with syrop as with Cherries (see No. 215), and continue for three days.

220. GREENGAGES.

Take nice greengages, not ripe, prick with a needle, poach in lightly salted water in the same manner as Gooseberries, and continue handling as Gooseberries above, No. 219.

221. ORANGE AND LEMON PEEL.

Take nice thick peel, soak in clean water for a few hours. Then boil in lightly salted water until tender. Rinse well under the cold-water tap. Place into pots and pour syrop over as for Pears, and continue handling in the same manner as Cherries (see No. 215), for three days.

222. ANANAS—Pineapple.

Peel and core (boil and handle in the same manner as Pears, No. 219). If tinned pineapple is used, no boiling is required. Simply pour syrop over and proceed as for Cherries (see No. 215).

223. APRICOTS.

Handle in the same manner as Gooseberries and Greengages. It is not necessary to add salt to the water as the colour of apricots does not change in the same manner as Greengages.

224. MELONS.

Take a nice green melon, cut in slices or quarters as it is divided from natural growth. Peel, and cut the soft part from it and boil in slightly salted water until tender. Rinse under the cold-water tap. Then place into pot, pour syrop over, as for Pears (see No. 217), and continue for three days as for Cherries (see No. 215).

JAM, MARMALADE, JELLY, ETC., OF FRESH FRUITS

JAM.—The fruit is boiled either whole or cut up.

MARMALADE.—The fruit is passed through a sieve.

FRUIT JELLIES.—Juice of sour fruit.

225. RASPBERRY JAM OR STRAWBERRY JAM.

Ingredients.

1 LB. NICE RASPBERRIES OR STRAWBERRIES.

2 LB. SUGAR.

Method.

Place the sugar with a little water into a copper pan, wash the side well down and boil until the degree of hard ball. Add the fruit and bring to the boil. Take off the fire, and allow to rest for about half an hour. Then replace and simmer on a small fire until it reaches thread degree. While boiling take the scum off, and it is ready. When cold, place into pots and close.

226. RED CURRANT JAM OR BLACK CURRANT JAM.

Prepare in the same manner as Raspberry or Strawberry Jam above, No. 225.

227. FINE RASPBERRY JAM FOR PASTRIES.

Ingredients.

1 QUART PULP OF RASPBERRIES.

1 QUART PULP OF RED CURRANTS.

5 LB. SUGAR.

Method.

Press the raspberries and red currants through a sieve large enough to pass the pips. Place all the ingredients into a copper pan, keep stirring with a wooden spoon to keep from burning until the thread degree. When cold it is ready for use.

228. PLAIN JAM.

Take any kind of fruit or pulp or have it mixed, such as apple, raspberries, red currants, etc., and pass through

a sieve. Add to every quart of pulp or juice $2\frac{1}{2}$ or 3 lb. of sugar or fondant toffee or any spare sugar, etc. Boil until the degree of thread. This is employed for various small pastries, etc.

229. MARMALADE.

Marmalades are employed for pastries and petits-fours, etc. The fruits, such as apples, apricots, red currants, etc., are passed through a sieve and boiled to the thread degree. To test, take a spatula and allow to drop from a spoon, and when it falls off in heavy drops, but does not run off, it is ready.

Note.—While boiling, keep stirring to prevent from burning.

The ingredients in general use are :

1 LB. PULP OF FRUIT.

2 LB. SUGAR.

The marmalade can be made from any kind of fruits, apricots, greengages, pears, plums, etc.

230. APRICOT MARMALADE.

SAUCE APRICOT (SEE NO. 278).

Method.

Continue boiling the ingredients in the same manner as No. 229 for 2 or 3 minutes, and the marmalade is ready for use. If red marmalade is required, add a few drops of red colouring.

231. APPLE MARMALADE.

Slice the apples, place into saucepan with some water, boil until soft, turn on to fine sieve, strain the water, and now pass the apples through sieve into saucepan, and add about $\frac{1}{2}$ lb. sugar to every pound of marmalade, bring to boil, and it is ready for use.

232. FRUIT JELLIES.

To make jellies from fruit it is essential to have fresh sour fruit, such as green sour apples and red currants. Fruits such as raspberries and strawberries are not so suitable for making jellies as the first-mentioned fruits.

233. APPLE JELLY.

Take green sour apples, cut up without peeling the fruit, place into saucepan, pour enough water over to cover. Place the lid on and bring to boil. As soon as the apples are boiled to a pulp, pour out into a sieve, and the juice from the apples is used for jelly. Take 1 quart of juice to 2 lb. of sugar. Place all the ingredients into a large pan as while boiling it rises very high. Boil quickly, and once the degree of thread is reached, or as soon as you feel it is burning on the finger while testing, it must be taken off. This is used for glazing tartelettes or flans. The apple can be used for apple marmalade or plain jam (see Nos. 228 and 231).

234. RED CURRANT JELLY.

Take red currants. They must not be over-ripe. Take the stalks off and place into a saucepan. Just cover with water and bring to the boil and turn out on the sieve and continue in the same manner as for making Apple Jelly (see No. 233 above). The red currants can be used for making fine raspberry jam (see No. 227) or plain jam (see No. 228).

235. ORANGEADE.

Take $1\frac{1}{2}$ quarts of Base Syrop (28°). Heat. Peel the rind of 10 oranges—only the yellow part of the skin must be used and not the white part, as this would render a bitter taste, add the juice of 10 oranges and 8 lemons.

Now allow to rest for about an hour or so, pass through a fine sieve or strainer. This is served as base or essence for making lemonade. Take 1 part of essence and 2 parts of water and it is ready for use.

236. LEMONADE.

Take the same ingredients and use the same method as for making Orangeade, employing all lemons instead of oranges (about 16).

CONSERVES—PRESERVING

COMPOTE OF FRUIT.

PULP OF FRUIT.

Place the fruit in glass jars, close hermetically, or in tins which are soldered down. Take nice ripe fruit (not over-ripe) such as plums, greengages, apricots, cherries, etc. Place into jar or tin, cover with syrop of 22°, close hermetically. Now place the jars or tins into a large pan well covered with water and bring to the boil. From the time it starts to boil, allow for every 2-lb. tin or jar about 20 minutes' boiling. After that it is ready for use. Pears, pineapple, etc., must be boiled before being placed into jars or tins. See the Compotes of Fruit.

237. FRUIT PULP IN BOTTLES—For Ices, etc.

The fruits are passed through a fine sieve and can be bottled with or without sugar. Fill the bottles up, but leave the neck empty. Then cork well and tie with string. Now prepare a large pan or pot with straw, place the bottles in it, fill up with water and cover with sacks—bring to the boil and from boiling count 15 minutes, or when you notice the pulp has risen up to half neck of the bottle; remove, and allow to cool. Seal the bottles and they are ready for storing.

238. JUS DE GROSEILLES ROUGE—Red Currant Pulp in Bottles.

Pour the pulp of red currants (see No. 234—Red Currant Jelly) into bottles. Cork well and proceed in the same manner as for No. 237. This can be used for making red currant jelly or for ices.

239. APPLE JUICE.

Handle in the same manner as for red currant juice above, No. 238.

240. PURÉE DE FRAMBOISES ET FRAISES—Raspberry or Strawberry Pulp.

Pass the fruit through a fine sieve and handle in the same manner as Fruit Pulp (see No. 237). The same can be mixed with sugar, using 1 lb. of pulp and 1 lb. of castor sugar well mixed until melted. Then bottle the pulp and proceed with boiling and handling in the same manner as Fruit Pulp.

241. GOOSEBERRIES IN BOTTLES—For Tartlets, Tarts, etc.

Take medium-sized green gooseberries, place into a bottle, cork and tie well with string. Handle and boil in the same manner as Fruit Pulp (see No. 237). As soon as the gooseberries turn pale and their green colour disappears, it is ready for storing.

VIII

ENGLISH SWEETS AND PUDDINGS

TARTS AND FRUIT CAKE,
ETC.

ENGLISH SWEETS AND PUDDINGS

242. MILK PUDDINGS.

Milk Puddings are prepared such as Rice, Tapioca, Sago, etc., and are simply boiled or baked with milk if desired, a little sugar being added to taste. All the undermentioned puddings are as prepared in hotels and restaurants.

243. RICE PUDDING.

Ingredients.

8 QUARTS MILK.

2 LB. RICE.

1 LB. SUGAR.

A. Place the milk on fire, add rice (washed in cold water), bring to boil and simmer until the rice is soft and floating (about 25 minutes). Add sugar, mix, place into pie-dish, and colour under the salamander (flavour if required).

B. Prepare and finish the rice in the same manner as above. As soon as the rice is cooked add 1 yolk of egg to each quart of milk and finish as above.

C. Take 3 quarts of milk to 1 lb. of rice. Prepare in the same manner as *A.* To every pound of rice and 3 quarts of milk add 2 quarts of Custard Pudding (see No. 246). Mix and place into bain-marie and bake in oven in the same manner as Custard Pudding until set.

244. TAPIOCA PUDDING.

Ingredients.

8 QUARTS OF MILK.

2 LB. TAPIOCA.

1 LB. SUGAR.

Method.

Prepare in the same manner as for Rice Pudding (*A, B, C*, see No. 243). Bring the milk to boil and when boiling sprinkle in the tapioca, and while adding tapioca keep mixing with whisk and allow to simmer until tender. Flavour if required.

245. SAGO PUDDING.

Ingredients.

8 QUARTS OF MILK.

1½ LB. SAGO.

1 LB. SUGAR.

Method.

Prepare in the same manner as Tapioca (see No. 244). Flavour if required.

246. CUSTARD PUDDING.

Ingredients.

3 PT. MILK.

10 WHOLE EGGS.

6 OZ. CASTOR SUGAR.

Method.

Break the eggs with whisk, add sugar, mix with milk, and pass through a strainer into a pie-dish. Place into bain-marie and bake in a moderate oven until set like jelly.

247. BREAD-AND-BUTTER PUDDING.

Ingredients.

CUSTARD PUDDING (SEE NO. 246).

SANDWICH BREAD.

CURRENTS.

BUTTER.

Method.

Cut sandwich bread into thin slices, about 2 inches by 4 inches. Place into a pie-dish lined up half-full. Sprinkle a few currants and pour melted butter over the bread, and now fill the pie-dish with custard. Bake in a moderate oven in the same manner as Custard Pudding.

248. SUET PUDDING.

Ingredients.

6 LB. FLOUR.

4½ LB. SUET.

1½ OZ. BAKING-POWDER.

2 QUARTS WATER.

½ LB. SUGAR OR GOLDEN SYRUP.

PINCH OF SALT TO EACH POUND.

A. Take trimmed suet, chop fine, with some flour, and mix the above ingredients to a smooth dough, and it is ready for use.

B. For Sultana or Currant Pudding, add to preparation A 1 or 2 lb. currants or sultanas. Place into buttered pudding basins. Cover with cloth and close. Steam or boil for 2½ or 3 hours. Turn out on dish and serve with golden syrup.

249. JAM ROLL.

Roll paste A (248) to ½ inch thickness and 12 inches in width and length as required, spread a little jam over and roll together into a wet cloth, tying each end with string and at one or two places in the middle, but not too tight. Place into boiling water, or steam for 2 or 3 hours. Take out from cloth, place on a dish, cut in portions if required or serve whole, and serve jam separately in sauce-boat, or pour over the roll. The jam must be heated and some water added. Various jam rolls can be made, such

as raspberry, strawberry, black currant, etc., and orange or lemon marmalade, in the same manner as above.

Note.—Many cooks butter and flour the pudding or jam-roll cloths, and some of them roll in greased paper and then in cloth, but all this is waste of time and it is troublesome to take out from cloth. The best and simplest way is to wet the cloth in cold water (or soak) and roll the jam roll into it, then, when boiled or steamed, place the roll on the table and allow to rest for 2 minutes, and then unroll, when you will find it rolls off without any difficulty.

250. CHRISTMAS PUDDING.

The following are the actual ingredients used by M. C. Dupont, Chef in Charge of the Waldorf Hotel, and this recipe has proved itself to be most reliable and successful. The ingredients placed at the side are for a small quantity.

PLUM PUDDING.

Ingredients.

70 LB. SULTANAS	2 LB.
70 LB. CURRANTS	2 LB.
70 LB. RAISINS	2 LB.
70 LB. MIXED PEEL	2 LB.
70 LB. SUET	2 LB.
28 LB. APPLES	$\frac{3}{4}$ LB.
60 LB. BREADCRUMBS	$1\frac{3}{4}$ LB.
22 LB. CRYST. GINGER	6 OZ.
48 LB. BROWN SUGAR	1 LB. 10 OZ.
48 LB. FLOUR	1 LB. 10 OZ.
12 LB. PRUNES	5 OZ.
8 LB. GROUND ALMONDS	4 OZ.
30 ZEST OF ORANGES (CHOPPED)	1 ORANGE.
30 ZEST OF LEMONS (CHOPPED)	1 LEMON.
375 EGGS	11 EGGS.
14 OZ. SALT	$\frac{1}{2}$ OZ.

24 OZ. MIXED SPICE	$\frac{3}{4}$ OZ.
3 GALL. STOUT	1 $\frac{1}{2}$ PT. STOUT.
3 GALL. BEER	
5 BOTT. RUM	$\frac{1}{2}$ GLASS SPIRIT.
5 BOTT. BRANDY	
3 BOTT. MADEIRA	
3 BOTT. SHERRY	
4 GALL. MILK	$\frac{1}{2}$ GLASS.

THE QUANTITY AND SIZES OF BASINS WHICH HAVE BEEN PREPARED FROM ABOVE INGREDIENTS.

No.	Measurement of Diameter.	Weight of Pudding.	Quantity of Basins.	Hours for Boiling and Steaming.	Total Weight of Pudding.
1.	4 $\frac{3}{4}$ inch	1 $\frac{1}{2}$ lb.	50	4 $\frac{1}{2}$ hr.	75 lb.
2.	6 inch	2 lb.	91	5 hr.	182 lb.
3.	6 $\frac{1}{2}$ inch	3 lb.	31	5 $\frac{1}{2}$ hr.	93 lb.
4.	7 inch	4 lb.	32	6 hr.	128 lb.
5.	8 inch	6 lb.	32	6 hr.	192 lb.
					670 lb.

Method.

Employ stoneless rasins such as sultanas and currants, rub with flour to separate all fruit. Place on sieve and rub well over a coarse mesh to pass stalks and flour. Now spread on marble table and pick all stones and stalks left in it. Before using fruit, rinse in cold water and strain well. Place all fruit into a pot or utensil of a like nature, and pour all spirits over it. Allow to stand for 12 hours or so. Suet must be chopped with flour. Now for mixing; it is necessary to use a baker's bread-mixing trough. Place a layer of breadcrumbs, then a layer of chopped suet, a layer of all fruit together with spirit, sugar, almonds, spices, salt, etc., and at finish add eggs and milk. Have all well mixed. Place in the greased pudding basins, cover with greased parchment paper and tie with pudding cloth. Continue with boiling or steaming as in preceding scale.

251. MINCEMEAT.

Ingredients.

- 12 LB. MALAGA RAISINS (STONELESS).
 12 LB. SULTANAS.
 12 LB. CURRANTS.
 12 LB. MIXED PEEL.
 10 LB. SUGAR (BROWN).
 18 LB. SUET (CUT FINE).
 18 LB. APPLES (CHOPPED FINE).
 15 LEMONS, ZEST (CHOPPED) AND JUICE.
 15 ORANGES, ZEST (CHOPPED) AND JUICE.
 6 OZ. MIXED SPICE.
 4 BOTT. RUM.
 4 BOTT. BRANDY.

Method.

Clean and prepare the fruit, and mix in the same manner as Christmas Pudding. Place into stone jars—press together, close with paper like jam (hermetically) and it is ready for making mince-pies.

252. TRIFLES.

Ingredients.

- CRÈME PÂTISSIÈRE (SEE NO. 19).
 GÉNOISE (SEE NO. 76).
 SAUCE D'ARENBERG (SEE NO. 271).
 WHIPPED CREAM.
 JAM (ANY KIND).
 MARSALA OR BRANDY.

Method.

A. Take a piece of Génoise, cut in squares the sizes required, split in slices $\frac{3}{4}$ inch thick, have about 4 slices, sprinkle each slice with Marsala or Brandy, smear one slice with jam, place the second and smear with Crème Pâtissière, then place the third and smear with jam.

Place the fourth. Now cover all with whipped cream and decorate with star pipe, angelica, cherries and macarons. Place into a dish, pour Sauce d'Arenberg around and serve.

B. Prepare in the same manner as above, but instead of covering and decorating with whipped cream, use Meringue Italienne. Bake to a brown colour. Place on dish with sauce round and decorate with angelica, cherries, macarons, as above, *A*, and serve.

C. Take a Swiss roll, slice up in portions, place nicely on a dish, sprinkle with spirit, pour over with d'Arenberg Sauce and decorate with whipped cream and fruit as *A*, *B*, and serve.

253. JUNKET.

Ingredients.

$\frac{1}{2}$ PT. MILK.

SUGAR TO TASTE.

$\frac{1}{2}$ OR 1 DESSERTSPOONFUL ESSENCE OF RENNET.

MUSCAT IF REQUIRED.

Method.

Place the essence of rennet into a glass ; warm the milk with a little sugar to 106° and pour over the essence. Allow to rest until set and cold, and it is ready to serve. Grate a little muscat nut over the top to flavour, if desired.

254. FRUIT TARTS IN GENERAL.

Place the fruit into pie-dish, fill right up, cover with brown sugar, pour water into it about half-full, roll the crust paste (*Pâte à Foncer*, see No. 9) $\frac{1}{4}$ inch thick, egg-wash the border of pie-dish. Now cover with the prepared paste, close and cut straight, make the paste wet all over, sprinkle with granulated sugar and bake in a moderate oven until the fruit is tender and the paste brown and crispy. Serve hot or cold with cream separately or Custard

Sauce (or Sauce d'Arenberg) (see Sauces, Section IX). All undermentioned tarts are prepared in the same manner.

255. APPLE TART.

Core and peel the apples, cut them into thick slices. Prepare and serve in the same manner as in No. 254.

256. APPLE AND BLACKBERRY TART.

Prepare the apples in the same manner as No. 255. Take 2 parts of apples and 1 part of blackberries. Prepare and serve in the same manner as No. 254, Fruit Tart.

257. APPLE AND CRANBERRY TART.

Prepare and serve in the same manner as Apple and Blackberry Tart above (No. 256), using cranberries instead of blackberries.

258. GOOSEBERRY TART.

Place the gooseberries into pie-dish, prepare and serve in the same manner as Fruit Tart (see No. 254).

259. PLUM TART.

Place the plums into a pie-dish, prepare and serve in the same manner as Fruit Tart (see No. 254).

260. MIRABELLE TART.

Prepare and serve in the same manner as Plum Tart above (No. 259).

261. RASPBERRY TART.

Prepare and serve in the same manner as Fruit Tart (see No. 254).

262. RASPBERRY AND RED CURRANT TART.

Take half raspberries and half red currants, prepare and serve in the same manner as Fruit Tart (see No. 254).

263. GREENGAGE TART.

Prepare and serve in the same manner as Plum Tart (see No. 259).

264. BLACK CURRANT TART.

Prepare and serve in the same manner as Raspberry Tart (see No. 261).

CAKES

265. FRUIT CAKE.

Ingredients.

- 2 LB. BUTTER.
 2 LB. CASTOR SUGAR.
 16 EGGS.
 $2\frac{1}{2}$ LB. FLOUR.
 $1\frac{1}{2}$ LB. CURRANTS.
 $1\frac{1}{4}$ LB. SULTANAS.
 $\frac{1}{2}$ LB. MIXED PEEL.

Method.

Cream the butter and sugar, add the eggs two at a time, beating well each time. Add the flour, cleaned sultanas or currants and finely cut mixed peel, mix well and pour into paper-lined cake-mould and bake in a slow oven for about $2\frac{1}{2}$ or 3 hours.

266. PLAIN CAKE.

The same ingredients as for Fruit Cake (see No. 265), except omitting the fruit and mixed peel.

267. CHRISTMAS CAKE.

Ingredients.

2 LB. BUTTER.

2 LB. SUGAR.

2½ LB. FLOUR.

16 EGGS.

2 LB. CURRANTS.

2 LB. SULTANAS.

8 OZ. MIXED PEEL.

1 OZ. MIXED SPICE.

1 SMALL GLASS BRANDY OR RUM.

For Icing and Decorating.

MARZIPAN (SEE NO. 181).

FONDANT (SEE NO. 173).

ROYAL ICING (SEE NO. 184).

Method.

Prepare and handle in the same manner as Fruit Cake (see No. 265). Bake in a slow oven for about 4 or 5 hours. When cold, cover with marzipan and ice with fondant of royal icing. Decorate with royal icing.

268. WEDDING CAKE.

Ingredients.

2 LB. BUTTER.

2 LB. SUGAR.

2½ LB. FLOUR.

16 EGGS.

4 LB. CURRANTS.

1 LB. SULTANAS.

$\frac{1}{4}$ LB. CHOPPED ALMONDS.

$1\frac{1}{4}$ LB. MIXED PEEL.

$1\frac{1}{2}$ OZ. MIXED SPICE.

1 SMALL GLASS BRANDY OR RUM.

For Icing.

MARZIPAN (SEE NO. 181), ADD 1 OR 2 YOLKS OF EGGS AND
WORK WELL.

ROYAL ICING (SEE NO. 184).

Prepare in the same manner as for Christmas Cake (No. 267), place into a paper-lined cake-mould and bake in a slow oven for about 6 hours or more. When cold cover with marzipan, ice with royal icing and decorate and finish with ornament. The same can be made in two- or three-tier cakes.

IX
SAUCES

SAUCES

269. SAUCE CHANTILLY—Whipped Cream as Sauce.

Ingredients.

1 QUART FRESH CREAM.

$\frac{1}{4}$ LB. CASTOR SUGAR (OR LESS ACCORDING TO TASTE).

Method.

Place the ingredients into a basin and beat with a whisk to required thickness. For sauces, keep soft, and for decorating sweet dishes, pastries, meringues, etc., beat until stiff. Care must be taken not to continue beating once set, as it will butter up.

Note.—It is best if cream is kept on ice for about 2 hours. This will give better results, and if the cream is properly handled and kept on ice to every quart of cream you will be able to add $\frac{1}{2}$ pt. of milk.

270. SAUCE MOUSSELINE—Mousseline Sauce.

Ingredients.

1 QUART FRESH CREAM.

$\frac{1}{2}$ OF THE INGREDIENTS OF PÂTE À BOMBE (SEE NO. 392).

Method.

Pour the cream into a basin and beat with a whisk as in No. 269. Add to it Pâte à Bombe, mix well, and if it appears to be too liquid continue whisking until required thickness. This can be flavoured with different liqueurs and essences if required.

Sauce Mousseline is also served as Sauce Sabayon for sweets.

271. SAUCE D'ARENBERG—Arenberg Sauce.

A. Take 1 part of Pastry Cream (see No. 19) and 2 parts of Custard Sauce (see No. 279). Mix well and pass through a fine sieve.

B. Some chefs use the same preparation and ingredients as for Mousseline Sauce (see No. 270).

272. SAUCE PISTACHE—Pistache Cream Sauce.

Same ingredients and preparation as Sauce Mousseline (see No. 270). Flavour with Maraschino Liqueur and a few drops of almond essence or kirsch and colour lightly with green breton (green vegetable colour).

273. SAUCE SARAH BERNHARDT—Sarah Bernhardt Sauce.

Ingredients and preparation the same as for Mousseline Sauce (see No. 270). Add to it as flavouring, 2 lumps of orange sugar. Juice of 1 orange and 1 or 2 glasses of Curaçao liqueur, a few drops of breton (red) colouring. If it appears too liquid continue beating gently until required thickness is obtained.

274. SAUCE MOUSSELINE AUX FRUITS—Fruit Cream Sauce.

Take the Crème Chantilly (see No. 269). Same ingredients and preparation as for sauces. Add to it $\frac{1}{2}$ pt. of fruit pulp, strawberry, raspberry, or apricot, pass through a fine hair sieve and add juice of 1 lemon or 1 glass of kirsch liqueur to give a good sharp taste—and colour gently according to fruit.

275. SAUCE MELBA—Melba Sauce.

This sauce is well known in every kitchen—there are many different recipes and preparations, but the following recipe is satisfactory and simple :

Take 7 lb. of red currant jelly, 6 lb. of raspberry or strawberry pulp, 4 lb. of castor sugar—pass gently through a fine sieve—mix well with a wooden spoon—add to it 1 small, 2 oz., bottle red breton (cochineal).

276. SAUCE FRAMBOISES—Raspberry Sauce *or*
SAUCE FRAISES—Strawberry Sauce.

Pass the fruit through a fine sieve. To every pound of pulp add 1 lb. of castor sugar, and every few minutes stir so that the sugar does not set at the bottom of the basin. If colour of strawberries is pale, add a few drops of red breton to deepen.

277. SAUCE AU SIROP DE FRUITS—Fruit Syrop
Sauce.

Take 2 parts of Melba Sauce (see No. 275) and 1 part of any fruit syrop and mix well. This is used for pudding or cream, etc.

278. SAUCE ABRICOT—Apricot Sauce.

1 lb. apricot pulp—pass through a fine sieve, add to it 2 lb. granulated sugar and bring to the boil—occasionally stirring to prevent it burning. If used for sauce, add some kirsch to flavour.

279. SAUCE ANGLAISE—Egg Custard Sauce.

See No. 375A, Vanilla Ice Cream—exactly the same recipe and preparation.

280. SABAYON.

Ingredients.

6 YOLKS OF EGGS.

 $\frac{1}{2}$ GLASS MARSALA. $\frac{1}{2}$ GLASS WHITE WINE. $\frac{1}{4}$ LB. CASTOR SUGAR. $\frac{1}{2}$ RIND OF LEMON.*Method.*

Place all the ingredients into a basin—place on a small fire and beat gently until it rises 3 or 4 times its own quantity. Continue beating until it thickens—care must be taken not to allow it to boil. This can be served in glasses or teacups, or as sauce for different sweets.

281. SAUCE CHOCOLAT—Chocolate Sauce.

Ingredients.

1 LB. COCOA.

3 LB. SUGAR.

1 QUART WATER.

Method.

Place the ingredients into a saucepan—bring to the boil and it is then ready for use.

282. SAUCE HÉLÈNE—Hélène Sauce.

Use the same ingredients and preparation as for Chocolate Sauce above.

283. SAUCE VANILLE—Vanilla Sauce.

Use the same ingredients and recipe as for Sauce d'Arenberg (A) (No. 271). Add vanilla stick whilst boiling milk or add a few drops of vanilla essence.

284. SAUCE CARAMEL—Caramel Sauce.

Take about 2 lb. sugar—dissolve in water and boil until dark brown colour—add carefully $\frac{1}{2}$ pt. hot water, just bring to boil, and the sauce is ready to serve. If it should appear to be too thick, add a little more water, or if too thin, allow to boil until required thickness is obtained.

285. BAR-LE-DUC.

This is red currant jam prepared in France and is composed of red currants without pips, sold in small glass jars. Served with various sweets as sauce, etc.

X

SOUFFLÉS AND OMELETTES SURPRISE
PUDDINGS,
Etc.

SOUFFLÉS

286. SOUFFLÉ VANILLE—Vanilla Soufflé.

Ingredients.

1½ PT. MILK.

½ LB. SUGAR.

¼ LB. FLOUR.

8 YOLKS.

2 WHOLE EGGS.

1 VANILLA STICK.

15 WHITES OF EGGS.

Method.

Bring the milk and vanilla to the boil. Meantime place the sugar, 8 yolks and 2 eggs into basin and mix until smooth, add flour and mix well. Now add the milk gradually until all the ingredients are mixed, return into the saucepan and bring to the boil, stirring all the time. Now beat the 15 whites of eggs to a stiff snow, add about 4 oz. sugar. Add all the snow to above ingredients and mix quickly and turn into buttered and sugared silver timbales. Fill and make level with a knife. Bake in a moderate oven until it rises half of its height (timbale or bowl). Take care not to allow it to rise higher. Keep in a low heat until required.

Note.—If the soufflé is allowed to rise too high it will fall together right in the bottom of the timbale, which means it will be spoilt. On the other hand, if the soufflé rises $\frac{1}{3}$ or $\frac{1}{2}$ of the height of the timbale, when you take it from the oven, it will fall, but it keeps its original quantity. If required, you can put it back in the oven and it will rise again, while to the first mentioned nothing can

be done. If too much sugar is added to the ingredients (more than stated) the soufflé will not hold and while baking it will run over the borders.

287. APPAREIL À SOUFFLÉ—Soufflé Batter, for Special Soufflés.

Ingredients.

$\frac{1}{2}$ LB. SUGAR.
6 YOLKS OF EGGS.
3 OZ. MILK.
 $\frac{1}{2}$ STICK VANILLA.

Method.

Place the sugar into a saucepan, cover with water, allow to boil until strong thread, add the mixed yolks with milk and beat quickly with a whisk while pouring the yolks into the boiling sugar. As soon as it boils, turn out on a fine sieve and pass through, then continue beating with a whisk until cold and creamy. This can be served for different soufflés. To every 3 or 4 whites of snow take 2 spoonfuls of the above mixture and add flavouring to requirement. Dress in pyramid form in a soufflé bowl and bake. This recipe is not much employed, but is worth mentioning as there are few known recipes of this description. The same batter can be used for Soufflé Surprises instead of Pâte à Bombe (see No. 288).

(Appareil Soufflé Surprises.) This soufflé can be flavoured and coloured as desired—orange, lemon, etc.

288. APPAREIL À SOUFFLÉ SURPRISE—Meringue for Soufflé Surprises.

Ingredients.

16 WHITES OF EGGS.
 $\frac{3}{4}$ LB. CASTOR SUGAR.
3 SPOONFULS PÂTE À BOMBE (SEE NO. 392).

Method.

Place the whites of eggs into a basin, beat with a whisk to a stiff snow, add the sugar, beating little by little until all is worked in. To finish, add the *pâte à bombe*, mix well with a wooden spoon, and it is ready for use. This meringue is used for finishing Soufflé Surprises. The *pâte à bombe* can be left out of the ingredients if not desired.

289. SOUFFLÉ CHOCOLAT.

Add to Soufflé Vanille $\frac{1}{2}$ lb. covering chocolate, mix well until melted, and take about 20 whites of eggs instead of 15. Handle in the same manner as Soufflé Vanille.

290. SOUFFLÉ IRMA.

Take nice rennet apples, cut the top off (about $\frac{1}{4}$ or $\frac{1}{3}$), empty the apple with vegetable scoop, do it carefully to prevent breaking the skin and see that no apple is left, but only a thin skin. Now place the apple cuttings into saucepan, add sugar and $\frac{1}{2}$ oz. butter and stir until it is leaving saucepan from sides. Pass through a fine sieve and when cold coat the prepared shell with the marmalade.

Now prepare a special Vanilla Soufflé (see No. 287), fill with a forcing-bag and when half full add $\frac{1}{2}$ finger biscuits (flavoured with anisette liqueur). Finish filling and decorating the same as in photograph. Bake in a moderate oven for about 5 to 7 minutes, sprinkle with icing sugar and granulated chocolate, and it is ready to serve.

291. SOUFFLÉ INFANTE.

Cut off the top of the oranges and scoop the interior out in the same manner as Pomme d'Or (see No. 496), and allow to freeze in the ice cave or freezer. Now prepare an Orange Soufflé (see No. 287). Fill the oranges half full with Vanilla Ice and finish with above prepared soufflé as Soufflé Irma (see No. 290).

292. SOUFFLÉ MONTMORENCY.

Prepare Vanilla Soufflé flavoured with kirsch, add candied cherries, cut into four. Finish in the same manner as Vanilla Soufflé (see No. 286).

293. SOUFFLÉ À L'ORANGE—Orange Soufflé.

Prepare as Vanilla Soufflé flavoured with orange sugar and add juice of orange and lemon and colour with breton to obtain the colour of orange. When filling the timbale add orange quarters. Place in different places and finish in the same manner as Vanilla Soufflé (see No. 286).

294. SOUFFLÉ CITRON—Lemon Soufflé.

Prepare in the same manner as Orange Soufflé, using all lemons and no colouring (see No. 293.)

295. SOUFFLÉ D'ORLEANS.

Prepare Vanilla Soufflé mixed with broken chestnuts, and when filling the timbale or soufflé bowl, place Bar-le-Duc jam, or red currant jelly, a little here and there, and finish as Vanilla Soufflé (see No. 286).

296. SOUFFLÉ PALMYRE.

Prepare a Vanilla Soufflé. When filling the timbale or soufflé bowl, add few finger biscuits soaked in anisette, and finish in the same manner as Vanille Soufflé (see No. 286).

297. SOUFFLÉ PRINTANIER.

Prepare Vanille Soufflé, flavour with kirsch or maraschino. When filling the timbale place fresh fruit, such as

strawberries, raspberries, in different places here and there, and finish the same manner as Vanilla Soufflé (see No. 286).

298. SOUFFLÉ ARLEQUIN.

Prepare Vanilla and Chocolat Soufflé, place into timbale $\frac{1}{2}$ chocolate, $\frac{1}{2}$ vanilla soufflé and finish in usual manner.

299. SOUFFLÉ RÂCHEL.

Prepare Vanilla and Pistache Soufflé (flavoured with kirsch, maraschino, and coloured green) like Arlequin. Place in the timbale half and half and finish in usual manner.

300. SOUFFLÉ ROTHSCHILD.

Take Vanilla Soufflé, mix with candied fruit (salpicon). When filling the timbale place in Curaçao-soaked finger-biscuit squares, and finish in usual manner.

301. SOUFFLÉ AÏDA.

Prepare Vanilla Soufflé flavoured with curaçao liqueur, and when filling the timbale place orange quarters in different places here and there and finish in usual manner.

302. SOUFFLÉ MOKA.

Add coffee essence to Vanilla Soufflé, and finish in usual manner.

303. SOUFFLÉ PRALINÉ.

To Vanilla Soufflé add fine crushed praliné and mix and finish in usual manner.

304. SOUFFLÉ HILDA.

Prepare Vanilla Soufflé and finish in usual manner. Serve raspberry sauce with kirsch flavour separately.

305. SOUFFLÉ SKOBELEFF.

Vanilla Soufflé with crushed praline. When filling into timbale, place in anisette-soaked finger biscuits and Barle-Duc or red currant jelly in different places here and there.

306. SOUFFLÉ ABRICOT—Apricot Soufflé.

Ingredients.

1½ LB. APRICOT MARMALADE.

8 WHITES OF EGGS (SNOW).

JUICE OF 1 LEMON.

Method.

Boil the apricot marmalade to strong thread, and while boiling beat the whites of eggs to a stiff snow and then add the boiling marmalade and juice of lemon. Finish in the same manner as Meringue Italienne (see No. 30). This can be dressed on any buttered round dish in shape of pyramid or dome and decorated. Bake in a moderate oven for a few minutes or until double its quantity and it is ready to serve.

Note.—This can be used without baking for gâteaux, pastries, etc., and also red currants, apple or any other kind of sour fruit. Marmalade can be prepared in the same manner.

SOUFFLÉS AND OMELETTES SURPRISE.

307. OMELETTE OR SOUFFLÉ MY LORD.

Take a long silver dish, cover the bottom with Génoise (sponge cake) about ¼ inch thick, place vanilla ice and



SOUFFLÉS IRMA
Recipe 290



SOUFFLÉ RUCHE GEORGE V
Recipe 309

arrange the pears over the ice, cover whole preparation with Soufflé (see No. 288), and decorate top and sides with star pipe. Sprinkle with icing sugar and bake in a hot oven (minute or two) to a nice brown colour.

Note.—If dished and prepared on round dish it is called Soufflé My Lord. If oval or long is called Omelette Soufflé My Lord, and so on.

308. OMELETTE OR SOUFFLÉ MY LADY.

Prepare in the same manner as My Lord above, using peaches instead of pears.

309. SOUFFLÉ RUCHE GEORGE V.

Prepare on round dish in the same manner as My Lord, using fresh peaches instead of pears. Flavour the Soufflé (see No. 288) with raspberry and colour pink. Cover it in shape of a dome and pipe with star pipe from bottom to top in straight lines, next to each other, to one point, and finish the top with rosette. Finish in usual manner.

310. SOUFFLÉ PAQUITA.

Prepare on round dish in the same manner as My Lord, but instead of using pears, employ macédoine of fruit. Cover with Soufflé (see No. 288) in shape of a dome, and decorate and finish in usual manner.

311. OMELETTE OR SOUFFLÉ SURPRISE.

Prepare in the same manner as Soufflé My Lord, here preparing the soufflé without any fruit, using only vanilla and strawberry, and finish in usual manner.

312. OMELETTE OR SOUFFLÉ ALASKA.

Prepare as Soufflé Surprise (see 311), employing only vanilla ice, and finish in usual manner.

313. OMELETTE OR SOUFFLÉ NORVÉGIENNE.

Is the same as Alaska, above.

314. BOULE DE NEIGE.

Prepare a round dish, cover with Génoise. Place vanilla ice and cover with Italienne Meringue (see No. 30) in shape of a dome, and decorate if required. Let it dry in the oven without allowing it to colour, and it is ready to serve.

315. SOUFFLÉ GRAND SUCCÈS.

Take a large round dish, place in the middle a piece of sandwich bread about 3 inches or so square and 4 inches in height, arrange the Génoise round the bread about 2 inches in width. Arrange the vanilla and strawberry ices alternately round the bread. Place a cup or silver timbale on top of the bread and cover all round with soufflé (see No. 288), decorate with star pipe top and bottom border and the sides, sprinkle with icing sugar and bake in a hot oven to a nice brown colour. Now fill the timbale or cup with hot stoneless cherries, pour hot Melba Sauce over or add some castor sugar, and, when serving on dinner-table, add glassful of kirsch and light. If it is prepared on long dish, arrange the ice from two sides of bread, and it is called Omelette Soufflé Grand Success.

316. SOUFFLÉ VOLCANO.

The same method and preparation as Grand Success (No. 315).



OMELETTE SURPRISE

Recipe 311

SOUFFLE AGRANDI SUCES

Recipe 315

317. SOUFFLÉ JUBILÉE.

The same preparation and method making as for Grand Succés (see No. 315).

318. SOUFFLÉ BELLE DE NUIT.

Prepare in the same manner as Soufflé Grand Succés, but employ vanilla ice only. Instead of cherries place peaches into silver timbale, pour Melba Sauce and kirsch and light, and finish in usual manner.

PUDDINGS.

319. PUDDING SOUFFLÉ VANILLE—Vanilla Soufflé Pudding.

Ingredients.

$\frac{1}{4}$ LB. BUTTER.

$\frac{1}{4}$ LB. FLOUR.

$\frac{1}{4}$ LB. SUGAR.

$\frac{3}{4}$ PT. MILK.

7 YOLKS OF EGGS.

7 WHITES OF EGGS (SNOW).

$\frac{1}{2}$ STICK VANILLA.

Method.

Place milk, sugar and vanilla into saucepan and bring to boil. Mix the flour and butter on the table to a paste. Now add this to boiling milk and mix with a whisk to a smooth paste and remove from fire. As soon as it is cooled, add the yolks of eggs and mix well until nice and smooth and all lumps have disappeared. If it appears to be too stiff or hard, add a little milk. It must be the thickness of pâte à choux paste. Finally, add the stiff-beaten whites of eggs and mix well with above ingredients and turn out into a buttered and sugared pudding mould $\frac{3}{4}$ full, place into bain-marie, allow the bain-marie to come to boil with pudding setting. Now place into moderate oven and bake

until it rises $\frac{1}{3}$ over the height of mould. Take care not to allow it to rise higher, and keep in the heat to keep up, or keep the bain-marie with mould on small fire until required. Turn out on the dish and pour Vanilla Sauce (see No. 283) over it and it is ready to serve.

Note.—If the pudding is allowed to rise too high, as soon as it is cool and set you will find it shrinks in all round. If properly prepared with above ingredients and method, even if the pudding has fallen together it will not lose its quantity and you are able to make it rise again if required. It is advisable to note that many prepare the pudding soufflé paste in the same manner as pâte à choux paste. This should not be done, as the result is not the same, and it will not turn out so nice and spongy as by the first method.

320. PUDDING SOUFFLÉ SAXON.

Flavour the Vanilla Pudding Soufflé with grated lemon juice and finish in the same manner as in No. 319.

321. PUDDING SOUFFLÉ PALMYRE.

When filling the Vanilla Pudding Soufflé into mould, add square-cut finger biscuits soaked in curaçao and serve with Vanilla Sauce (see No. 283).

322. PUDDING SOUFFLÉ HILDA.

Prepare in the same manner as Lemon Pudding (see No. 320). Serve with raspberry sauce.

323. PUDDING SOUFFLÉ ROTHSCHILD.

Vanilla Pudding Soufflé with candied fruit (salpicon) and square-cut finger biscuits soaked in curaçao. Serve with apricot sauce with kirsch flavour.

324. PUDDING SOUFFLÉ SUCHARD.

Add covering chocolate or cocoa to Vanilla Pudding Soufflé (see No. 319). Arrange to obtain the taste and colour, and when serving pour Sauce Hélène (see No. 283) over and finish in the same manner as above-mentioned pudding.

325. PUDDING SOUFFLÉ PÉRUVIENNE.

Ingredients.

$\frac{3}{4}$ PT. MILK.

4 OZ. SUGAR.

1 GRATED LEMON.

3 OZ. SEMOLINA.

6 YOLKS OF EGGS.

6 WHITES OF EGGS.

CANDIED FRUIT (CUT SMALL, SALPICON).

2 OZ. BUTTER.

Method.

Pour the milk into saucepan, bring to boil, add semolina (in rainy form) and boil until cooked. Now add the sugar and butter, mix well. As soon as it is cool, add the yolks, salpicon, fruit, and grated lemon. Now add the stiff-beaten whites of eggs and mix, pour into buttered and sugared pudding-mould and continue finishing and baking like Pudding Soufflé Vanille (see No. 319) and serve with Caramel Sauce (see No. 284).

326. PUDDING CABINET.

Butter and sugar a charlotte mould, place in the bottom of mould a few currants, fill the mould with square-cut Génoise or finger biscuits and then a few more currants. Now fill the mould $\frac{3}{4}$ full with Crème Renversée (see No. 23). Place into bain-marie, bring to boil and place into oven, and as soon as it is set (or no more liquid is seen) fill the

mould right up with crème renversée and poach until properly set and baked. Remove from oven and allow to rest for 5 or 6 minutes. Turn out on the dish and pour with Sabayon sauce or vanilla sauce over and it is ready to serve. See Sauces.

327. PUDDING ESPAGNOLE.

The above-named is Pudding Cabinet served with chocolate sauce.

328. PUDDING DIPLOMATE.

Prepare as Pudding Cabinet. Employ candied fruit (salpicon of cherries, mixed peel, greengages, etc., cut in small squares) instead of currants and serve with Raspberry Syrop Sauce (see No. 277) flavoured with kirsch.

XI

ENTREMETS DIVERS

MISCELLANEOUS SWEETS, CREAMS, JELLIES,
ETC.

ENTREMETS DIVERS

329. BEIGNETS SOUFFLÉ.

Ingredients.

1½ PT. WATER.

½ LB. BUTTER.

1 LB. 2 OZ. FLOUR.

14 OR 15 EGGS (OR 1½ PT. MEASURE).

FRYING-FAT.

RASPBERRY SAUCE (SEE NO. 276).

Method.

Prepare the ingredients in the same manner as Pâte à Choux (see No. 15). Now heat the frying-fat, and drop the above prepared ingredients in portions the size of walnuts and allow to fry slowly until a nice brown colour. Serve with raspberry sauce separately.

330. PROFITEROLLES CHOCOLAT—Chocolate Profiterolles.

Prepare small cream buns (about the size of walnuts), see Pâte à Choux Paste (No. 15). When cold, fill with whipped cream (Chantilly) or Crème Chiboust (see No. 20). Arrange on the dish in the shape of a pyramid or dome. Pour over with Chocolate Sauce or Hélène Sauce (see Nos. 281 and 282).

331. ŒUFS À LA NEIGE—Snow Eggs.

Ingredients.

1 LB. MERINGUE (SEE NO. 72).

3 PT. MILK.

6 OZ. SUGAR.

 $\frac{1}{2}$ STICK VANILLA.

10 YOLKS OF EGGS.

Method.

Place the milk and sugar into flat saucepan, bring to boil. Shape the meringues with a tablespoon, drop them into boiling milk, and poach both sides. When finished, take carefully with a spoon and place on the cloth. Arrange into a glass dish and with remainder of milk prepare a Vanilla Sauce (see No. 283), strain and cool. Pour the sauce over the snow egg and serve.

332. SAVARIN PARISIENNE.

Prepare the Savarin (see No. 2), soak in the Rum-Flavoured Syrop (see No. 55), place on the dish, fill the middle with macédoine of fruit and round the top place pineapple cornet and pour over with kirsch-flavoured apricot sauce (see Sauces). Serve hot or cold.

333. CROÛTE AUX FRUITS.

Bake Brioche or Savarin Paste (see Nos. 1 and 2) in a charlotte mould and on the following day cut in two (in length), and each half cut into slices $\frac{3}{8}$ inch or $\frac{1}{2}$ inch thicknesses. Place on clean baking-sheet, sprinkle with icing sugar and place into hot oven until nice and brown (known as Zwieback). Now place on each crust a slice of pineapple and arrange in circular manner on the dish and fill the middle with mixed fruit (macédoine). Pour over with kirsch-flavoured apricot sauce. Serve hot or cold.

334. CROÛTE PARISIENNE.

The same method as Croûte aux Fruits above.

335. CROÛTE ROYAL.

Prepare the croûte in the same manner as Croûte aux Fruits (see No. 333). Place on each croûte 2 half-apricots, pour vanilla (or custard) sauce over it and serve.

336. CROÛTE D'ANANAS.

Prepare in the same manner as Croûte aux Fruits (see No. 333) employing pineapple only.

337. CRÊPES—Pancakes.

BATTER. *Ingredients.*

A.

$\frac{3}{4}$ LB. FLOUR.
 2 WHOLE EGGS.
 3 YOLKS OF EGGS.
 $1\frac{1}{2}$ PT. OF MILK.
 3 OZ. BUTTER (BROWN).
 $\frac{1}{2}$ OZ. CASTOR SUGAR.
 PINCH OF SALT.

B.

1 LB. FLOUR.
 3 WHOLE EGGS.
 2 YOLKS OF EGGS.
 $\frac{1}{2}$ OZ. SUGAR.
 2 OZ. BUTTER (BROWN).
 1 QUART MILK.
 PINCH OF SALT.

C.

1 LB. FLOUR.
 2 WHOLE EGGS.
 1 QUART MILK.
 2 OZ. BUTTER.
 1 OZ. SUGAR.
 PINCH OF SALT.

Method of Mixing.

Place the flour, eggs and yolks, sugar and salt and half of the milk into basin, and mix well with whisk until smooth paste, add the remainder of milk gradually until all in. Now melt the butter and allow to boil until it is starting to turn brown, add the butter all at once to batter and mix quickly with a whisk, so as to have all mixed in a minute. Pass through a strainer or sieve into clean basin and it is ready for use. Prepare a small frying-pan, heat and clean with salt and wipe with paper if it is burned and sticky. It must be absolutely clean so that the pancake will not stick and be easy to turn over without using palette knife. Place small piece of butter into hot pan (about $\frac{1}{2}$ teaspoonful), add a small ladleful of pancake batter (it must be thin) and allow to fry until lightly brown, turn over and give the same colour and it is ready for serving, plain or with lemon, jam or otherwise, as mentioned under various names or menus.

338. CRÊPES PARISIENNE—Pancakes, Paris Style.

Prepare the thin pancakes as No. 337, sprinkle with fine sugar, fold in four and serve hot on dish paper or serviette.

339. CRÊPES AU CITRON—Lemon Pancakes.

Prepare in the same manner as Crêpes Parisienne above. When serving, add lemon cut into quarters, 1 piece of lemon for each person.

340. CRÊPES AUX CONFITURES—Jam Pancakes.

Prepare the pancakes as above. Place 1 dessertspoonful of jam on each pancake and fold it over 2 or 3 times. Sprinkle with sugar and serve hot.

341. CRÊPES LORETTE—Apple Pancakes.

Peel and core the apples, cut in equal thin slices and just fry lightly in the butter. Now pour very thin layer of pancake batter into frying-pan (see No. 337, on how to handle and prepare). Arrange the prepared apples all over it and pour some very thin batter over the apples, just enough to cover, and fry both sides to a nice brown colour. Serve hot, and if required serve kirsch-flavoured apricot sauce separately.

342. CRÊPES NORMANDE—Apple Marmalade Pancakes.

Prepare in the same manner as Jam Pancakes (see No. 340); instead of jam, fill the pancakes with apple marmalade.

343. CRÊPES SINGAPORE—Pineapple Pancakes.

Peel and core the pineapples, cut into very thin slices and sprinkle with sugar, flavour with maraschino or brandy. Continue to handle and prepare in the same manner as Crêpe Lorette (Apple Pancakes, see No. 341).

344. CRÊPES SUZETTE, with Method of Serving by
M. A. Vilaseca, Maître d'Hôtel, Waldorf Hotel,
London.*Ingredients.*

8 PANCAKES.

1 LEMON.

1 ORANGE.

2 LUMPS OF ORANGE SUGAR.

4 LUMPS OF LEMON SUGAR.

1 GLASS OF BRANDY.

2 GLASSES OF CURAÇAO.

2 OZ. BUTTER.

Method.

These pancakes are not finished in the kitchen. The pastrycooks or chefs prepare the pancakes very thin and place them on the silver dish flat on top of each other, whatever quantity is required, either 6, 8 or 12, and serve them very hot. The Maître d'Hôtel (head waiter) prepares in the dining-room before the visitors, over the silver spirit stove and silver frying-pan, and fills with the cream prepared by himself in the following manner: Place into sauceboat orange and lemon sugar, add brandy and curaçao and juice of orange and lemon, and mix and dissolve.

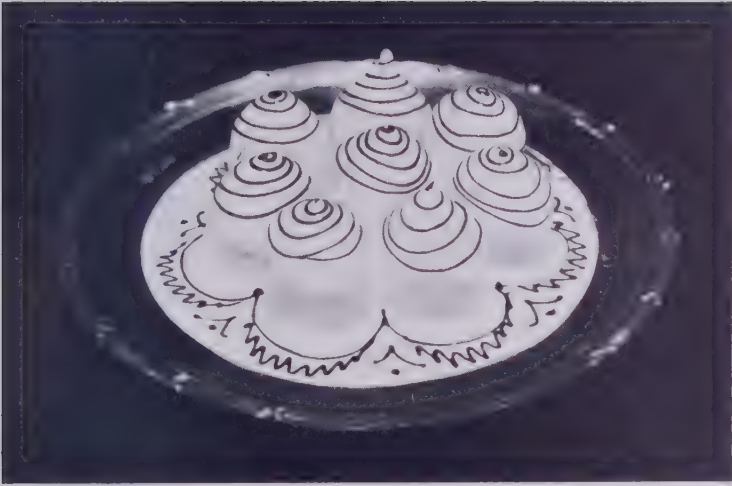
Place about 1 teaspoonful of fresh butter into a silver pan, just allow to melt, add to it 1 dessertspoonful of the above mixture, mix with butter to form a creamy sauce, place on it 1 pancake, fold it in four, add few drops of brandy, hold the frying-pan sideways over the fire, allow it to light the brandy (flambé), dish up on a hot china plate and serve. In the same manner continue with next pancake, and so on until all finished and served.

345. CERISES JUBILÉE.

Boil the stoneless cherries in the syrop (see Stock Syrop), place the cherries into silver timbale or bowl. Now bind the syrop with arrowroot or a little cornflour to thicken so that the kirsch when added will not mix with the syrop and will stay on top. Pour the syrop over, add kirsch and light (make flame = flambé). Another method is to place the cherries into timbale, sprinkle with sugar, or pour over with hot Melba sauce and add kirsch, light and serve.

346. POIRES FLAMBÉES.

Boil the pears until tender. Place into timbale, add 2 or 3 lumps of sugar, pour kirsch over and light. Serve hot.



POIRES D'ARENBERG
Recipe 351



APPLE STRUDEL
(Method of making)
Recipe 357

347. PÊCHES FLAMBÉES.

Just poach peaches and serve hot with kirsch in the same manner as Pears (see No. 346).

348. POIRES AU VIN ROUGE—Pears in Claret.

Boil the pears with 2 parts of water and 1 part of claret. Add stick of cinnamon and rind of lemon and sugar to sweeten. Serve hot or cold.

349. POIRES DIABLE ROSE.

Boil the pears in claret as Poirs au Vin Rouge above. Add a few lumps of sugar to each pear. Pour kirsch and light. Serve hot.

350. POIRE JEANNETTE.

Place rice on dish (see No. 31), make like a stand about 1 inch in height, large enough to place the pear on (fill the pear with raspberry jam) and pipe meringue (see No. 72) or Meringue Italienne (see No. 30) over it with a star pipe, sprinkle with icing sugar, give a nice brown colour and serve hot.

351. POIRES D'ARENBERG.

Prepare small stands from Génoise (see No. 76, Tampon), cut with a plain paste-cutter the size of pears. Fill the pears with red currant jelly and place on Génoise Tampon. Cover with Mousseline sauce (or d'Arenberg sauce). Decorate with red currant jelly, cornet over the pears and sauce on dish round the pears. Serve cold.

352. POMME BONNE FEMME—Baked Apple.

Take a nice large apple (best Rennet apple), core, and cut the skin all round to prevent from bursting. Place

into a tin, fill the middle with sugar and place a small piece of butter on top. Add water and bake in a moderate oven until tender. Serve hot or cold with apricot sauce (see Sauces).

353. POMME EN ROBE—Apple Dumpling.

Core and peel the apple. Roll pâte à foncer $\frac{1}{16}$ inch thick, cut in squares the size required, close the gaps and egg-wash the corners. Place the apple in the middle and fill with sugar and a little cinnamon. Now close all four corners together and place about 1 inch ring on top. Egg-wash and bake in hot oven until nice and brown and tender. Serve hot with apricot sauce.

354. POMMES MERINGUÉES—Meringue Apples.

Place the rice on the dish (see No. 31) in circle about 1 inch or so thickness. Place the apples whole (see No. 202), fill the middle with raspberry jam. Cover with Italienne Meringue (see No. 30). Dress in form of a dome and decorate with cornet. Sprinkle with icing sugar and bake in a moderate oven until nice and brown. Serve hot or cold.

355. BEIGNETS DE POMMES—Apple Fritters.

Core and peel the apples. Cut in $\frac{1}{4}$ -inch-thick slices. Dip into Pâte à Frire (see No. 14), and drop into hot frying-fat; fry until nice and brown, and sprinkle with icing sugar. Serve on the serviette hot, with kirsch-flavoured apricot sauce separately.

356. CHARLOTTE DE POMMES—Apple Charlotte.

Ingredients.

6 OR 8 APPLES.

$\frac{1}{3}$ OF SANDWICH LOAF.

RIND OF LEMON.

4 OZ. BUTTER.

Method.

Peel and slice the apples, place into saucepan, add sugar to taste, the rind and butter, and stir until the apples are set and leaves the sides of the saucepan. Now prepare the charlotte mould in following manner: Cut the crust off the sandwich loaf and cut into slices, $1\frac{1}{2}$ inch wide, $\frac{1}{8}$ inch or $\frac{3}{16}$ inch thick, and the length of charlotte mould, and for the bottom cut into triangular shape. Butter well the charlotte mould. Lay in bottom of mould triangular slices slightly overlapping the sides. Arrange the slices of bread to overlap each other by $\frac{1}{2}$ inch.

Note.—Before arranging, dip each overlapping portion into white of egg. Break with fork or with whisk first. This is to make it hold. Now fill the charlotte mould with apple marmalade as mentioned first and cover the apples with slice of bread cut with plain round cutter to fix over the apples. Bake in a hot oven to a nice brown colour. Turn on the dish. Serve hot with kirsch-flavoured apricot sauce.

357. APPLE STRUDEL (German Dish).

Ingredients. $\frac{1}{2}$ LB. FLOUR.

1 YOLK OF EGG.

1 WHOLE EGG.

2 OZ. MILK.

PINCH OF SALT.

1 OZ. BUTTER.

For Filling the Strudel.

10 OR 15 APPLES.

4 OR 5 SPOONFULS OF APRICOT MARMALADE.

4 OZ. BREADCRUMBS.

CINNAMON TO TASTE.

CASTOR SUGAR.

6 OZ. SULTANAS.

Method.

Place the flour, eggs, milk and salt into a basin and mix to a smooth dough, add 1 oz. melted butter, beat until smooth and until it does not stick to the hands. Now place on the cloth, cover with dish and allow to stand for $\frac{1}{2}$ an hour in a warm place. While the dough is resting, prepare the rest of ingredients. Peel the apples and slice thin into a basin. Sprinkle with sugar. Add brandy and mix well and keep covered until required. Place 3 oz. butter into saucepan and fry breadcrumbs until lightly brown. Roll the dough into a square piece about 12 inches by 18 inches, as thin as possible. Prepare a clean cloth, sprinkle well with flour and place the rolled paste on it and pull the paste from sides until it is transparent: if it happens to remain thick in places, then pass the hand underneath and work gently without breaking the paste. The prepared ingredients of the paste give about 2 feet by 3 feet. Take care the dough is not sticking to cloth. Now sprinkle it equally with prepared apples, then with few sultanas or currants and with brush sprinkle the butter and then sprinkle with sugar, cinnamon and apricot marmalade. Now it is ready to roll. Hold the cloth from one side and raise both ends gently so that the prepared ingredients roll up automatically into a thick roll. Place gently on the baking-sheet, brush over with melted butter. Bake in a moderate oven for about 35 to 45 minutes to a nice brown colour. Sprinkle with icing sugar, place on the dish and serve.

CREAMS AND JELLIES

358. CREAMS AND JELLIES IN GENERAL.

Creams or jellies are composed of gelatine, water, milk, cream, or juice of fruit and sugar. To prepare cream

or jelly there is only one method which it is useful to keep as a foundation recipe. Various assortments are made by adding flavouring to cream, fruit, pulp, milk, or water, with liqueur, etc.

Ingredients.

During the summer.

1 LB. GELATINE.

2 LB. SUGAR.

6 QUARTS OF WATER, MILK, CREAM, OR FRUIT PULP, ETC.

During the winter.

1 LB. GELATINE.

2½ LB. SUGAR.

7½ QUARTS OF WATER, MILK, CREAM, OR FRUIT PULP, ETC.

This works out about 2 oz. gelatine to every quart of liquid ingredients. Take care if more sugar is added than ingredients given it will render jelly or cream weak. All the undermentioned recipes you will notice are on the same basis as above.

359. BAVAROIS VANILLE—Cream.

Ingredients.

6 QUARTS MILK.

2 LB. SUGAR.

48 YOLKS OF EGGS.

1 LB. 2 OZ. GELATINE.

3 PT. OF WHIPPED CREAM.

1 STICK VANILLA.

Method.

Place the milk, vanilla and sugar into saucepan and bring to boil. Break the yolks with little milk (from ingredients) and add all the yolks, mix quickly with whisk and remove from fire. Add the gelatine (soaked in cold water), mix well until all dissolved, pass through a strainer into basin and when cold and not set add the whipped

cream, mix well and place into moulds and keep in a cold place until set. Now tip into hot water and turn out on the dish (with paper- or serviette-prepared dish). The same cream can be prepared with different flavouring or liqueurs such as kirsch, curaçao, etc., and essences such as raspberry, pineapple, etc., and named as desired.

360. BLANCMANGE.

Prepare in the same manner as Vanilla, above.

361. BAVAROIS CHOCOLAT—Chocolate Cream.

Prepare in the same manner as Bavarois Vanille (see No. 359), but instead of using 6 quarts take $5\frac{1}{2}$ quarts of milk, and when cooked add $\frac{1}{2}$ of the quantity of chocolate as for ices (see No. 377).

362. BAVAROIS CAFÉ—Coffee Cream.

Prepare the cream in the same manner as Chocolate above, but instead of Chocolate employ Coffee Essence, and if the colour would appear too light, add a few drops of Black Jack (see Sugar Boiling).

362a. COFFEE ESSENCE—For Ices and Creams, etc.

Ingredients.

$\frac{1}{2}$ LB. GROUND COFFEE.

2 PT. WATER.

$\frac{1}{2}$ LB. SUGAR.

Method.

Bring the water to boil, add the ground coffee. Remove from fire as soon as it starts to boil, place a lid and allow to stand for about 10 minutes. Now strain through a cloth, add sugar, and it is ready for use.

363. BAVAROIS FRAMBOISES—Raspberry Cream.

Ingredients.

4½ QUARTS MILK.

2 LB. SUGAR.

32 YOLKS OF EGGS.

1½ QUARTS RASPBERRY PULP.

1 LB. 2 OZ. GELATINE.

3 PT. WHIPPED CREAM.

Method.

Prepare in the same manner as Vanilla Cream (see No. 359), and when cooked and cooled then add the raspberry pulp. If deeper colour is required, add few drops of breton red colouring, then cream and finish as Vanilla, mentioned.

364. BAVAROIS RUBANNÉ—Ribbioned Cream.

Ingredients.

BAVAROIS VANILLE (SEE NO. 359).

BAVAROIS CHOCOLAT (SEE NO. 301).

BAVAROIS FRAMBOISES (SEE NO. 363).

Method.

Prepare the creams, fill the mould $\frac{1}{3}$ full with vanilla, and allow to cool, then with chocolate up to $\frac{2}{3}$, and when set finish with raspberry. Allow to cool, and it is ready to serve.

365. MOUSSE À LA CRÈME—Cream Mousse.

The above creams can be named in the following manner :

MOUSSE VANILLE.

MOUSSE CHOCOLAT.

MOUSSE FRAMBOISES, ETC.

Method.

The difference is that more whipped cream is employed and less milk. For instance, reduce in each ingredients 3 pt. milk and add 3 more pt. of whipped cream.

Note.—During the hot days in summer add to all ingredients 2 or 3 oz. gelatine.

366. GELEE CITRON—Lemon Jelly.

Ingredients.

6 QUARTS WATER.
2 LB. SUGAR.
1 LB. GELATINE.
20 WHITES OF EGGS.
12 OR 15 LEMONS.

Method.

Place all the ingredients into a large saucepan. Take zest of 3 or 4 lemons, and cut all the lemons in two. Press all the juice and the lemons themselves into ingredients and place on the fire. Keep stirring to prevent from burning and so on, and as soon as it comes to boil and starts to rise remove from fire and allow to rest in hot place and keep well covered for about half an hour or so. Then strain through a fine cloth or filter and it is ready to fill into moulds. Allow to cool until set, and it is ready to serve.

367. GELEE AUX LIQUEURS—Liqueur Jelly.

Add to ingredients, as in Lemon Jelly (No. 366), the liqueur required as kirsch, maraschino, white wine, etc., and colour accordingly.

368. GELEE À L'ORANGE—Orange Jelly.

Ingredients.

6 QUARTS WATER.
1 LB. GELATINE.

2 LB. SUGAR.
 20 WHITES OF EGGS.
 6 ORANGES.
 6 LEMONS.
 RED COLOURING.

Method.

Prepare in the same manner as Lemon Jelly (see No. 366). Take the rind from oranges and then cut all the fruit in half and press the juice into ingredients as well as the actual lemons and oranges; continue to finish in the same manner as lemon jelly, and when strained colour to requirements.

369. GELEÉE MOSCOVITE—Russian Jelly.

Take some Lemon Jelly (see No. 366), or any other colour. Once the jelly is cold, place into a basin on ice, beat with a whisk until it is coming to a white froth and as soon as starting to set pour into mould.

370. GELEÉE RUBANÉE—Ribbioned Jelly.

Ingredients.

MOSCOVITE JELLY (SEE NO. 369).
 ORANGE JELLY (SEE NO. 368).
 LEMON JELLY (SEE NO. 366).

Method.

Prepare the above-mentioned jellies. Prepare Moscovite and fill the mould $\frac{1}{2}$ full. When set, fill with orange to $\frac{2}{3}$, and when this is set finish with lemon jelly, and when cold and set it is ready to serve.

371. RIZ À L'IMPÉRATRICE.

Here it will be useful to indicate the method of preparing SALPICON OF CANDIED FRUIT FOR ICES: Take

crystallized fruit such as pears, greengages, cherries. Just rinse the thick sugar or syrop off, and cut small squares, etc. For instance, cherries: Cut in four and the rest of fruit the same size. Place all into a basin, add few nice clean and washed currants. Add about $\frac{1}{2}$ glassful of kirsch to every 3 lb. of fruit. Mix well, place into a basin, keep closed, and it is ready for use with ices, biscuit creams, etc.

Ingredients.

1 PART BAVAROIS VANILLE (SEE NO. 359).

1 PART RICE (SEE NO. 31).

CANDIED FRUIT.

ORANGE JELLY (SEE NO. 368).

RASPBERRY SYROP SAUCE (SEE NO. 277).

Method.

Pour jelly into mould about $\frac{1}{4}$ inch when set. Add the rice in following manner: Mix the Bavarois and rice and cut candied fruit. Keep stirring gently in a cold place until starting to set, then pour into prepared mould, and allow to set for an hour or so. When serving tip into warm water, turn out on the dish and pour raspberry syrop around.

372. RIZ À LA MALTAISE.

Prepare in the same manner as Riz l'Impératrice (see No. 371). Here flavour and colour the Bavarois Cream in following manner: To each quart of cream take 2 lumps of orange sugar, crush fine, and juice of an orange and $\frac{1}{2}$ liqueur glass of curaçao, and colour with red breton to an orange colour.

ORANGE SUGAR.—Rub lumps of sugar on orange until the rind is off or the sugar well absorbed with oil of orange. This sugar is served to flavour soufflés, creams, etc.

LEMON SUGAR.—Prepare in the same manner as orange above.

373. CHARLOTTE RUSSE—Russian Charlotte.

Ingredients.

CRÈME BAVAROIS VANILLE (SEE NO. 359).

FINGER BISCUITS (SEE NO. 74).

Method.

Line the charlotte mould with finger biscuits. For the bottom use triangular-shaped fingers and for the sides cut the fingers in lengths of mould and cut the edges to close to each other. Now fill up with Bavaois cream. When set, turn out on the serviette- or paper-prepared dish, decorate with cream and violets, and it is ready to serve.

374. CHARLOTTE ROYALE.

Prepare in the same manner as Charlotte Russe above. Here, instead of finger biscuits, cut Swiss roll (see No. 41) into thin slices, and line the mould and finish in the same manner as Charlotte Russe.



EXHIBIT OF ICE CARVING

On view at Universal Cookery and Food Exhibition, Olympia, 1928
By courtesy and permission of Nino Amigoni.

GLACES ET DIVERS

375. ICES IN GENERAL.

I should first like to point out that I give herein two points which every chef and cook should know. Sugar and liquid ingredients (milk, water, fruit, pulp, or cream).

A. Ingredients.

1 LB. SUGAR.

3 PT. LIQUID INGREDIENTS.

These ingredients are employed for making rich ices. If more sugar is added to ingredients it will be difficult to freeze as it will be greasy and will not set.

B. Ingredients.

1 LB. SUGAR.

2 QUARTS LIQUID.

These ingredients are lowest for employing the sugar, and if less sugar is used than as stated in ingredients, it will turn out like snow and set hard.

All the undermentioned ingredients, you will notice, do not contain more sugar than in Ingredients *A*, and not less than Ingredients *B*. Properly prepared and handled, ices must be as smooth as butter, and when moulded or served should keep their shape. Custard and water ices are frozen in the machinery (freezer) by continual mixing and kept from sides with a wooden spatula until turning thick and sets stiff, and when touching with finger it is as smooth as butter, it is ready for moulding or serving. Cream Ices, Biscuits, Mousses, Soufflés, Glacés and Parfaits are a simple mixture of cream, eggs, sugar, etc., filled into moulds and buried into ice to freeze for about $2\frac{1}{2}$ or 3 hours or in ice

caves. Mix ice for freezing each bucket of crushed ice with 5 or 6 handfuls of freezing-salt. This preparation is generally used to set ice freezers, ice moulds and ice caves, etc. It will be found simple to form new recipes if Ingredients *A* and *B* are used as foundation ingredients.

376A. GLACE VANILLE—Vanilla Ice or Custard Ice.

Ingredients.

6 QUARTS MILK.

4 LB. SUGAR.

48 YOLKS OF EGGS.

1 OR 2 VANILLA BEANS (SPLIT).

Method.

Bring the milk, sugar and vanilla to boil. Break the yolks with about 1 quart of milk. While adding the hot milk, beat the yolks quickly with whisk. Now pour the yolks of eggs into boiling milk, mix well and remove from fire, and continue stirring for a minute or two. Strain through a fine hair sieve into a basin, and when cold it is ready for freezing.

Note.—When the yolks are added to boiling milk do not keep on fire any longer. If not careful the eggs may set and when straining it will have the appearance of scrambled eggs on the sieve and therefore the goodness will be lost.

376B. GLACE VANILLE À LA CRÈME — Cream Custard, Etc.

Ingredients.

VANILLA ICE (CUSTARD).

3 OR 4 PTS. CREAM.

$\frac{3}{4}$ OR 1 LB. SUGAR.

Method.

Place the cream and sugar into basin and beat with whisk until thick froth. Freeze Vanilla Ice as soon as set



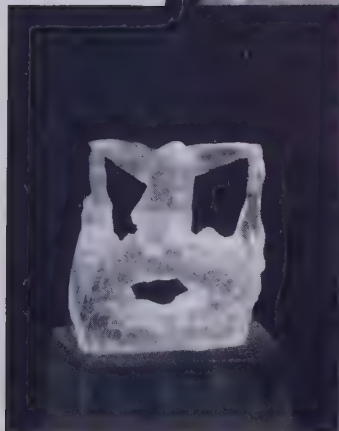
1.



2.



3.



3.



4.

DEMONSTRATION OF ICE CARVING BY NINO AMIGONI

1, Showing plain block of Ice. 2, Back View, showing Outline. 3, Front View, showing Supports of Wings and Head. 4, Taking away Supports with hot iron tools. 5, Back View, showing Complete Finished Model.

or thick mass. Add the cream as above. Mix well. This is mostly employed for making plombière and ice puddings, etc.

377. GLACE CHOCOLAT—Chocolate Ice.

Ingredients.

1 LB. COCOA.

2 QUARTS OF WATER.

1½ LB. SUGAR.

½ FLAGON BRETON RED.

Method.

Place all the ingredients into saucepan, mix well, and bring to boil, pass through a strainer and mix with vanilla ice (custard) (see No. 376) and it is ready for freezing.

378. GLACE CAFÉ—Coffee Ice.

Mix all the ingredients of Coffee Essence (see No. 362) with Vanilla Ice (see No. 376), and it is ready for freezing.

379. GLACE PRALINÉ—Praliné Ice.

Freeze the Vanilla Ice (see No. 376). Now add the praliné (see No. 194A) with as much as required. Mix well and it is ready.

380. GLACE PISTACHE—Pistaché Ice.

Prepare Vanilla Ice (see No. 376), colour lightly green with breton vegetable colour and flavour with maraschino, kirsch, or almond essence.

381A. GLACE AUX FRAISES—Strawberry Ice.

Ingredients.

3 QUARTS STRAWBERRY PULP.

4½ QUARTS WATER.

5½ LB. SUGAR.

JUICE OF 5 LEMONS.

RED BRETON FOR COLOURING.

2 WHITES OF EGGS NOT BEATEN.

Method.

Place all the above ingredients into basin and mix well and colour lightly to a pale pink and freeze in usual manner.

Note.—It is really necessary to add the whites of eggs to water ice as these make the ice light and creamy. If the mixture is not prepared with above ingredients, see Stock Syrop, No. 159, Class 4, for fruit ices; register the preparation 16½° to 17° on saccharometer, and freeze in usual manner as Ices in General (see No. 375) and Vanilla Ice (see No. 376).

381B. GLACE AUX FRAISES—Strawberry Ice.

Ingredients.

3 QUARTS OF STRAWBERRY PULP.

4½ QUARTS MILK (COLD).

5½ LB. SUGAR.

JUICE OF 5 LEMONS.

2 WHITES OF EGGS.

RED BRETON COLOURING.

Method.

Prepare and handle in the same manner as for Strawberry Ice (381A).

381C. GLACE AUX FRAISES À LA CRÈME—Strawberry Ice.

Ingredients.

STRAWBERRY ICE "A"

3 OR 4 PTS. OF CREAM.

¾ OR 1 LB. SUGAR.

Method.

Prepare in the same manner as Cream Custard Ice (see No. 376B).

382. GLACE AUX FRAMBOISES—Raspberry Ice.

Ingredients.

3 QUARTS OF RASPBERRY PULP.

4½ QUARTS OF WATER.

5 LB. SUGAR.

JUICE OF 4 LEMONS.

2 WHITES OF EGGS.

RED BRETON COLOURING.

Method.

Prepare in the same manner as Strawberry Ice (see No. 381A, B, C), or register the sweetness of ice on saccharometer 16½°.

383. GLACE ABRICOT—Apricot Ices.

Ingredients and preparation are the same as Strawberry Ice (see No. 381A, B, C). Instead of using strawberries, employ apricot pulp and no colouring.

384. GLACE CITRON—Lemon Ice.

Ingredients.

4½ QUARTS OF WATER, INCLUDING JUICE OF LEMONS.

2 WHITES OF EGGS.

3 LB. SUGAR.

20 OR 25 LEMONS, ACCORDING TO SIZE.

Method.

Peel thinly about 6 lemons. Place into basin and pour warm water over the rinds. Squeeze the juice of all lemons, add the sugar and keep covered until cold. Now add

the whites of eggs, mix well and strain and it is ready for freezing—and then for moulding. Register on saccharometer 17° .

385. GLACE À L'ORANGE—Orange Ice.

Ingredients.

$4\frac{1}{2}$ QUARTS OF WATER, INCLUDING ORANGE AND LEMON JUICE.

2 WHITES OF EGGS.

3 LB. OF SUGAR.

15 ORANGES.

JUICE OF 5 LEMONS.

REGISTER ON SACCHAROMETER 17° .

Method.

Peel thinly about 6 oranges, place into basin and pour warm water over. Then squeeze the juice of lemons and all oranges, prepare and continue in the same manner as Lemon Ice (see No. 384).

386. GLACE MANDARINE—Tangerine Ice.

Prepare in the same manner as Orange Ice above; instead of using oranges, employing tangerines.

387. GLACE ANANAS—Pineapple Ice.

Ingredients.

5 PTS. OF WATER.

2 QUARTS OF PINEAPPLE PULP (INCLUDING JUICE OF ORANGES AND LEMONS).

2 WHITES OF EGGS.

JUICE OF 5 LEMONS.

JUICE OF 2 ORANGES.

3 LB. OF SUGAR.

REGISTER ON SACCHAROMETER 17° .

Method.

Place all the ingredients into a basin, mix well until all the sugar is melted. Prepare and handle in usual manner as Strawberry Ice (see No. 381A, B, C).

388. GLACE AU MELON—Melon Ice.

Ingredients and preparation are the same as pineapple, but instead of pineapple employ melon and finish in usual manner.

PUNCH, SORBET, SPOOM, AND GRANIT

One or other of these preparations are served before roast and served in glasses, dressed with forcing-bag or spoon in pyramid shape. These are simple water ices with some alcohol, as under :

389. PUNCH ROMAINE.

Ingredients.

4½ QUARTS OF WATER (INCLUDING JUICE OF
LEMONS).

½ GLASSFUL OF TEA (STRONG).

3 LB. OF SUGAR.

6 LEMONS.

6 ORANGES.

1 TO 1½ GLASSES OF RUM OR CHAMPAGNE.

1 LB. ITALIENNE MERINGUE (OF 10 WHITES OF EGGS).

REGISTER ON SACCHAROMETER 16½°.

Method.

Peel 3 lemons and 3 oranges and place into basin and pour warm water over, add the juice of all lemons and oranges, tea, and sugar. Keep covered until cold. Strain into freezer, add rum or champagne, and, as soon as it forms into a thick mass or starts to set, add the Italiane meringue and continue turning until well mixed and light, and it is ready to serve.

390A. VEUVE CLIQUOT, or SORBET Champagne.

Ingredients.

4½ QUARTS OF WATER (INCLUDING JUICE OF LEMONS).

3 LB. SUGAR.

8 LEMONS.

3 ORANGES.

½ BOTT. WHITE WINE.

½ BOTT. CHAMPAGNE.

1 LB. ITALIENNE MERINGUE (OF 10 WHITES OF EGGS).

REGISTER ON SACCHAROMETER 16½°.

Method.

Prepare in the same manner as Punch (see No. 389), and serve.

390B. SPOOM.

The ingredients and preparation are the same as Sorbet.

391. GRANIT.

This is simple fruit ice with not so much sugar. Prepare in the same manner as any other fruit ices, i.e. pineapple, strawberry, etc. Register ingredients on saccharometer 14° and freeze and serve. These may be named as follows :

GRANIT D'ANANAS	}
PINEAPPLE ICE 14°	
GRANIT AUX FRAISES	}
STRAWBERRY ICE 14°	
ETC.	

MOUSSES, BISCUITS GLACÉS, PARFAITS, ETC.

392. PÂTE À BOMBE.

Ingredients.

1 PT. OF WATER.

1 LB. 10 OZ. SUGAR (OR 1 QUART OF STOCK SYROP, NO. 159, CLASS 4).

24 YOLKS OF EGGS.
1 VANILLA BEAN (SPLIT).

Method.

Bring the sugar and water to boil or employ stock syrup. Simply mix with yolks of eggs or even beat well to break the eggs, now turn out into a saucepan (bain-marie—high-shaped saucepan). Place half-way into boiling water and allow to poach and keep off the sides with a wooden spatula and mix until set or until the spatula is able to stand in the middle. Now turn out into a basin, and if you have an egg-mixing machine, beat until cold and it doubles its quantity. It is then ready for use.

393. MOUSSE GLACÉE.

Ingredients.

1 LB. ITALIENNE MERINGUE (SEE NO. 30) (OF 10 WHITES OF EGGS).
3 PTS. CREAM (DOUBLE).

Method.

Prepare Italienne Meringue and cool. Now beat the cream with whisk until it is getting thick (handle in the same manner as Biscuit Glacé, No. 394). Mix well all the ingredients together and fill into biscuit glacé moulds, close hermetically, and bury into freezing ice for 2 or 3 hours, and it is ready to serve. These ingredients can be prepared in the same manner as Biscuit Glacé with different flavourings and liqueurs, etc.

394. BISCUIT GLACÉ VANILLE—Vanilla Biscuit or Sponge Ice.

Ingredients.

$\frac{1}{2}$ OF THE INGREDIENTS OF PÂTE À BOMBE (SEE NO. 392).
2 $\frac{1}{2}$ PTS. CREAM (DOUBLE).
25 WHITES OF EGGS (SNOW).

Method.

Place the cream into basin, beat with whisk until starting to set thick—do not beat until stiff, as it will turn grainy while adding the rest of ingredients. Add the pâte à bombe and the whites of eggs and do not beat too stiff until starting to get grainy. Stop when you see it is stiff and smooth, add to above ingredients, mix well until nice and smooth, fill into oblong moulds, close hermetically and bury into freezing ice for 2 or 3 hours, and it is ready to serve. These ingredients are sufficient to fill 6 moulds. Each mould is enough for 6 or 8 persons.

Note.—The biscuit glacés are composed of 1, 2 or 3 flavours or colours, as you will see from undermentioned recipes.

395. BISCUIT GLACÉ CARDINAL.

Ingredients.

$\frac{2}{3}$ OF THE INGREDIENTS OF PÂTE À BOMBE (SEE NO. 392).

$2\frac{1}{2}$ PTS. OF CREAM.

$\frac{3}{4}$ PT. OF RASPBERRY PULP.

JUICE OF 1 OR 2 LEMONS.

$\frac{1}{2}$ GLASSFUL OF KIRSCH.

25 WHITES OF EGGS.

RED BRETON COLOURING IF REQUIRED TO DEEPEN THE COLOUR.

Method.

Place the cream, raspberry pulp, juice of lemon into basin and beat until starting to set thick, add kirsch and remainder of ingredients, and finish in the same manner as Biscuit Glacé Vanille (see No. 394).

396. BISCUIT GLACÉ MARIE LOUISE.

Prepare Biscuit Glacé Vanille (see No. 394). Add to it mixed candied fruit soaked in anisette liqueur.

MODELS OF ICE CARVING
By kind permission and courtesy of Nino Amigoni



EAGLE CARVED IN ICE
(see previous illustration for process)
With Setting of Biscuit Glacé Marasquin
The same setting can be used for all kinds of ices.



SOUFFLÉ GLACÉ PRINCESSE SUR SOCLE

397. BISCUIT GLACÉ MARASQUIN.

Prepare the Biscuit Glacé Vanille (see No. 394), add maraschino liqueur flavour.

398. BISCUIT GLACÉ GRAND MARNIER—Flavoured with Grand Marnier Liqueur.

399. BISCUIT GLACÉ BÉNÉDICTINE—Flavoured with Benedictine Liqueur, etc.

400. BISCUIT GLACÉ MARQUISE—Vanilla Parfait and Strawberry.

When served, decorate with whipped cream.

401. BISCUIT GLACÉ NAPOLITAIN.

PISTACHE PARFAIT.

VANILLA BISCUIT.

STRAWBERRY BISCUIT.

402. BISCUIT GLACÉ TORTONI.

VANILLA BISCUIT.

RASPBERRY.

DECORATED WITH WHIPPED CREAM AND VIOLETS.

403. BISCUIT GLACÉ VIOLETTE.

Mix crushed violets with vanilla biscuits and decorate with whipped cream.

Note.—If a further assortment is desired, follow the basis for Bombes.

404. SOUFFLÉ GLACÉ MALTAISE.

Prepare in the same manner as Vanilla Biscuit Glacé (see No. 394), flavour with orange sugar (3 or 4 lumps) and juice of a lemon and a small glass of curaçao, and colour with red breton to a pale pink. Pour into silver soufflé timbale (or soufflé cases) and with a band of paper fastened round it, place into ice cave (charged with freezing ice) to freeze for 3 or 4 hours. When served, remove the paper and decorate the top with whipped cream and violets.

405. SOUFFLÉ GLACÉ AUX FRAISES.

Prepare in the same manner as Cardinal Biscuit Glacé (see No. 395), employing strawberry pulp instead of raspberry, and finish in the same manner as above Soufflé Glacé Maltaise (see No. 404). To make other Soufflé Glacés Assortment, simply follow the name of Parfait and Biscuit Glacés.

406. SOUFFLÉ GLACÉ PRINCESSE. The same ingredients as Parfait Praliné (see No. 410).

407. SOUFFLÉ GLACÉ AUX FRAMBOISE (Raspberry, see Cardinal, No. 395).

408. SOUFFLÉ GLACÉ BERNOISE.

Kirsch flavour, otherwise as No. 394.

409. SOUFFLÉ GLACÉ MANDARINETTE.

Tangerines and curaçao flavour, otherwise as No. 394.

410. PARFAIT PRALINÉ.

The same preparation as Biscuit Glacé (see No. 394). Add to ingredients about 1 lb. Praliné (see No. 194), mix



BOMBE GLACÉE ALASKA SUR SOCLE
(The same preparation as Bombe Alhambra)
Ice Carving by Nino Amigoni

well and fill into bombe or high fancy moulds and bury into freezing ice for $2\frac{1}{2}$ to 3 hours, and it is ready to serve.

411. PARFAIT MOKA.

The same preparation and method of making as Biscuit Glacé (see No. 394). Add to the ingredients Coffee Essence (see No. 362A), but only half of the ingredients. Fill the moulds and finish in usual manner.

All the undermentioned parfaits are prepared in the same manner as those above given and can be served as Bombes or Parfaits, or Biscuit Glacés, if served in biscuit moulds, etc.

412. PETIT DUC. Vanilla Parfait with Bar-le-Duc.

413. TUTTI-FRUTTI. Lemon or Strawberry Parfait. Add mixed candied fruit.

414. CHANTECLER. Curaçao Parfait. Add filling of finger biscuit soaked with Grand Marnier. Decorate with cream and place comb prepared from sugar or meringue on top.

415. ARLESIENNE. Strawberry Parfait.

416. ABRICOTINE. Apricot Parfait with Kirsch.

417. BERNOISE. Kirsch Parfait. Add finger biscuits soaked with anisette and candied fruit.

- | | |
|---------------------|--|
| 418. DELICE. | Vanilla Parfait. Add finger biscuits soaked in curacao. |
| 419. HÉLÈNE. | Vanilla Parfait. Serve with hot Chocolate Sauce (No. 284) separately. |
| 420. JUBILÉE. | Vanilla Parfait. Serve hot with stoneless cherries separately. Sprinkle with sugar, pour kirsch over and light when placed on table. |
| 421. OLGA. | Kümmel Parfait. |
| 422. MARIE BRIZARD. | Anisette Brizard Parfait. |
| 423. CAPRICE. | Vanilla Parfait. Add pieces of meringue. |
| 424. NESSELRODE. | Chestnut Parfait. |
| 425. VIVIANE. | Coffee Praliné with Anisette. |
| 426. VICTORIA. | Raspberry Parfait. Add mixed candied fruit. |
| 427. CARDINAL. | Strawberry Parfait with Kirsch. |
| 428. PRINCESSE. | Praliné Parfait (see No. 410). |

BOMBES

429. BOMBES (in General).

All the undermentioned Bombes are composed of two different ices and decorated with whipped cream, violets, fruit, etc., as for instance—BOMBE ALHAMBRA, to line or



ANANAS SURPRISE SUR SOCLE
Ice Carving by Nino Amigoni

coat, smear thinly the inside of the mould with stiff set Vanilla Ice, fill the mould with Strawberry Biscuit Glacé and close hermetically.

Another Method. Coat or line the mould with Biscuit Glacé Vanille (see No. 394) in the following manner:

Fill the mould with Biscuit Glacé, shake out, leaving the inside of the mould coated or lined with the Biscuit Glacé.

It is advisable to freeze in Ice Box until frozen or set, then fill with Strawberry Biscuit Glacé (see No. 405, Soufflé Glacé aux Fraises), close hermetically as above, freeze in the usual manner for 2 or 3 hours. When serving pick with roasted filleted almonds.

Another method for same Ice if desired ; such as Bombe Javanaise: Half fill the mould with Biscuit Glacé Vanille and then fill up with Biscuit Glacé Chocolat. The same can be prepared with plain Ice only: Half fill the mould with Vanilla Ice, then fill up with Chocolate Ice; the same can be called Glace Panachée (mixed ice).

1ST COLUMN—Names.

2ND COLUMN—Coating—Ices and Biscuit Glacé.

3RD COLUMN—Centre filling Parfait or Biscuit Glacé.

4TH COLUMN—Decoration with Whipped Cream or Crystallized fruit or Violets, etc.

No.	Names.	Coating.	Centre Filling.	Decoration.
430	ALHAMBRA	Vanilla	Strawberry	Roasted Filleted
431	ALEXANDRA	Pineapple	Vanilla and Candied Fruit	
432	AIDA	Pineapple	Coffee	
433	BRÉSILIENNE	Vanilla	Pineapple and Candied Fruit	
434	CYRANO	Praliné	Kirsch	Whipped Cream and Cherries
435	CYCLAMEN	Pistache	Strawberry Kirsch	Roses
436	DERBY	Lemon Brandy	Anisette	Violets
437	MONTÉ CARLO	Orange	Praliné Bénédictine	

<i>No.</i>	<i>Names.</i>	<i>Coating.</i>	<i>Centre Filling.</i>	<i>Decoration.</i>
438	VIVIANNE	Praliné	Coffee Anisette	Cream Pistache
439	HAVANAISE	Coffee	Praliné Rum	
440	JAVANAISE	Vanilla	Chocolate	
441	MEPHISTO- PHELES	Apricot	Curaçao	Cherries Flambé
442	MILANAISE	Vanilla	Praliné	Cream Praliné
443	NIÇOISE	Orange	Tangerine	Violets
444	NÉLUSKO	Chocolate	Praliné	Cream
445	MÉDICIS	Vanilla	Pistache	Cherries Angelica
446	GRAND DUC	Vanilla	Kümmel	
447	SICILIENNE	Vanilla	Chestnuts Rum	Whipped Cream
448	SULTANE	Pistache	Vanilla	
449	VENTIENNE	Vanilla	Pistache	
450	VICTORIA	Raspberry	Grand Marnier	
451	TOSCA	Coffee	Vanilla	
452	PRINCE OF WALES	Apricot Brandy	Pistache	
453	PRINCESS BEATRICE	Pineapple	Curaçao	
454	MARIE LOUISE	Vanilla	Anisette and Candied Fruit	
455	MARQUISE	Vanilla	Chocolate	
456	MIREILLE	Raspberry	Kirsch	
457	MOUSSELINE	Vanilla	Raspberry Kirsch	
458	POMPADOUR	Pistache	Praliné Maraschino	
459	JAMAIQUE	Pineapple	Coffee, Rum	
460	JAPONAISE	Praliné	Tea	
461	BÉNÉDICTINE	Raspberry	Benedictine and Crushed Violets	
462	CONFETTI	Vanilla (Crushed Violets)	Kümmel (Crushed Violets)	
463	COMTESSE MARIE	Strawberry Kirsch	Vanilla "	
464	VICTORIA	Strawberry	Pistache	
465	DORA	Pineapple	Vanilla and Bar-le-Duc	
466	TORTONI	Vanilla	Strawberry Kirsch	

MISCELLANEOUS ICES

467. PLOMBIÈRE OR PUDDING GLACÉS.

These are composed of any ices or ice-cream, whipped cream, salpicon of candied fruit and finger biscuits soaked in liqueur, etc.

468. PLOMBIÈRE VANILLE—Vanilla Plombière.

Ingredients.

VANILLA CREAM ICE (SEE NO. 376B).

SALPICON OF CANDIED FRUIT.

MARASCHINO.

Method.

Prepare Vanilla Cream Ice. Add finely-cut candied fruit and maraschino. Mix well, place into mould and close hermetically and freeze in usual manner.

469. PLOMBIÈRE MOSCOVITE.

Ingredients.

VANILLA CREAM ICE (SEE NO. 376).

SALPICON OF CANDIED FRUIT.

KÜMMEL.

Method.

Prepare in the same manner as Vanilla Plombière flavoured with Kümmel Liqueur.

470. PLOMBIÈRE D'ABRICOT—Apricot Plombière.

Ingredients.

APRICOT CREAM ICE (SEE NO. 383C).

SALPICON OF CANDIED FRUIT.

KIRSCH.

Method.

Prepare in the same manner as Vanilla Plombière (see No. 468).

471. PLOMBIÈRE FRAISES—Strawberry Plombière.

Ingredients.

STRAWBERRY CREAM ICE (SEE NO. 381c).

SALPICON OF CANDIED FRUIT.

KIRSCH.

Method.

Prepare in the same manner as Vanilla Plombière (see No. 468).

472. PLOMBIÈRE FRAMBOISES—Raspberry Plombière.

Ingredients.

RASPBERRY CREAM ICE (SEE NO. 382c).

SALPICON OF CANDIED FRUIT.

MARASCHINO.

Method.

Prepare in the same manner as Vanilla Plombière (see No. 468).

473. PUDDING GLACÉ BRÉSILIENNE.

Ingredients.

STRAWBERRY ICE (SEE NO. 381a).

PINEAPPLE CREAM ICE (SEE NO. 387c).

SALPICON OF CANDIED PINEAPPLE.

KIRSCH FLAVOUR.

Method.

Line the mould with strawberry ice. Fill the middle with salpicon and kirsch mixed pineapple cream, ice, etc. Close the mould hermetically and freeze in usual manner.

474. PUDDING GLACÉ MARIE LOUISE.

Ingredients.

VANILLA CREAM ICE (SEE NO. 376).

SALPICON OF CANDIED FRUIT.

MACARONS, SOAKED IN ANISETTE.

VANILLA SAUCE (SEE NO. 283).

Method.

Mix the vanilla cream ice with candied fruit, and when filling the mould add macarons with anisette. Close the mould hermetically, freeze in usual manner and serve Sauce separately.

475. PUDDING GLACÉ NESSELRODE.

Ingredients.

VANILLA CREAM ICE (SEE NO. 396).

CHESTNUTS (SEE NO. 198).

FINGER BISCUITS SOAKED IN MARASCHINO.

MOUSSELINE SAUCE (SEE NO. 270).

Method.

Prepare vanilla ice-cream, mix with chestnut purée (passed through a sieve), and when filling into mould add the finger biscuit soaked in the maraschino. Close hermetically, freeze in usual manner, and serve Mousseline Sauce separately.

Note.—If a further assortment of Pudding Glacés is required follow the composition of Bombe Ices, using various fancy names. Simply add to centre filling, salpicon of fruit or biscuit and macarons flavoured with different

liqueurs, etc. The pudding glacés are filled generally in ice charlotte moulds, and when moulded can be decorated with whipped cream, if so desired.

476. GLACE MOSAIQUE.

Cut the paper to fit the bottom and sides. Now place the paper on the table and decorate as desired with candied fruit (make it hold). Replace the paper inside the mould and fill with an assortment of ices, vanilla, chocolate, strawberry, pistache, lemon, etc. Close hermetically, freeze, and serve in usual manner.

477. CHARLOTTE GLACÉE ROYALE.

Line the charlotte mould with thinly sliced Swiss roll as in Charlotte Royal (see No. 394) and fill the mould with vanilla ice. Allow to freeze in an ice cave for an hour or so. When serving, decorate the top with whipped cream and violets.

478. CHARLOTTE GLACÉE PLOMBIÈRE.

Line the charlotte mould with finger biscuit as in Charlotte Russe (see No. 373) and fill with Vanilla Plombière Ice (see No. 468), then finish in the same manner as Charlotte Royal above.

479. CHARLOTTE GLACÉE ZAZA.

Line the charlotte mould with finger biscuits as Charlotte Plombière above, and finish in the same manner. When serving, serve the Chocolate Sauce separately.

480. MERINGUE GLACÉE VANILLE.

Place one rocher (spoon) of vanilla ice between two shells of meringue—lay sideways—and serve.



ASSORTMENT OF MERINGUES
Recipes 480-484



ROCHERS DE GLACE
Recipe 489

481. MERINGUE GLACÉE VANILLE CHANTILLY.

Prepare the meringue in the same manner as Meringue Glacée Vanille (see No. 480). When serving, decorate the meringue with whipped cream (Chantilly) and serve.

482. MERINGUE GLACÉE PANACHÉE.

Fill the meringue shell with two different kinds of ice. Prepare in the same manner as Meringue Glacée Vanille (see No. 480) and place 1 spoonful of strawberry ice on top or close the meringue shells with two different ices.

483. MERINGUE À LA CHANTILLY.

See Pastries, No. 73.

484. MERINGUE GLACÉE CHOCOLAT.

Prepare the meringue with Chocolate Ice in the same manner as Vanilla above.

Note.—In the same manner a variety of meringues may be prepared.

485. CŒUR SENSIBLE.

Line the heart mould thinly with the Vanilla Ice (see No. 376A). Fill the centre with Anisette Parfait or Biscuit Glacé mixed with salpicon of candied fruit and few macarons soaked in anisette liqueur. Close hermetically and freeze in the usual manner. Serve on ice stand, and decorate with whipped cream and violets.

486. CŒUR FLOTTANT.

Prepare the heart as in No. 485, Cœur Sensible. When serving, pour Mousseline Sauce on the dish and place the

prepared heart on the sauce and decorate with whipped cream and violets.

487. GLACE NAPOLITAINE.

Ingredients.

PISTACHE ICE (SEE NO. 380).

VANILLA ICE (SEE NO. 376).

STRAWBERRY ICE (SEE NO. 384).

Method.

Fill the square biscuit mould in three colours.

1. PISTACHE ICE.

2. VANILLA ICE.

3. STRAWBERRY ICE.

Close and freeze in usual manner.

488. GLACE PANACHÉE—Mixed Ice.

Serve two or three sorts of ice together in coupe or mould, etc.

489. ROCHERS DE GLACE.

The ice dressed with a spoon in round or oval shape and placed on the dish or timbale on top of each other in form of pyramid.

490A. GOOSEBERRY FOOL.

Ingredients.

1½ PT. OF GOOSEBERRY FOOL.

1½ PT. OF CREAM.

1 LB. SUGAR.

Method.

Boil green gooseberries until tender, strain off the water. Pass the gooseberries through a sieve and mix the pulp with sugar. Add whipped cream and mix well. Pour in the charged Sorbetir and close. Use spatula occasionally to keep off the sides. When set or frozen serve in the coupe glass.

490B. CAFÉ GLACÉ.

Pour into glass $\frac{1}{3}$ coffee (without milk). Add 1 tablespoonful vanilla ice-cream, and fill the glass with whipped cream.

491. TANGERINE GIVRÉE.

Cut a circular piece out of each tangerine and scoop the inside out carefully with handle of small spoon, without damaging the shell, and in each circular piece make a hole with $\frac{1}{8}$ -inch plain tube. Into this fix the green sugar leaf (attached with a little sugar stem). Place into ice cave to freeze for hour or so. Now fill the frozen shells with tangerine ice (see No. 386). Replace the top and decorate with a sugar leaf, and serve on ice carved stand, dish, or on sugar stand.

492. MANDARINE GLACÉE.

The same as Tangerine Givrée above.

493. ORANGE GLACÉE OR GIVRÉE.

Prepare the orange in the same manner as Tangerine Givrée and Glacé above. Fill with orange ice instead of tangerine ice.

494. TANGERINE SURPRISE.

Prepare in the same manner as Tangerine Givrée. Fill with ice, and when serving finish the opening with Italienne meringue. Sprinkle with icing sugar and colour under the salamander to a nice brown.

495. ORANGE SURPRISE.

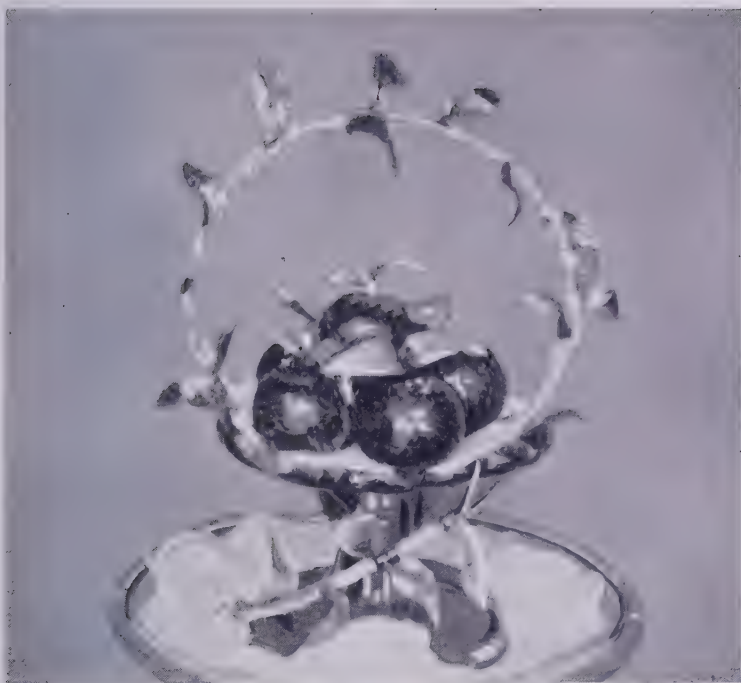
Prepare in the same manner as Tangerine Givrée. Instead of using tangerine ice, fill with orange ice, finish the top with Italienne meringue and colour under the salamander. Serve on ice-stand or dish.

496. POMME D'OR À LA NEW CLARIDGE—Orange Surprise.

Cut the top ($\frac{1}{3}$ of orange) off and then the inside of orange by holding the knife upright and keeping near the skin. Cut in circular manner, piercing the knife into the pulp of orange and cut across without cutting any other part of skin. Remove the centre. Pineapples are cut in the same manner to remove the centre without breaking. Now fill the orange with fresh macédoine of fruit, pour kirsch-flavoured Melba sauce over it and decorate with whipped cream on either side and place spoon (rocher) of vanilla ice in the middle, decorate with violet on top, and serve on ice-stand or dish.

497. ANANAS VOILÉ À L'ORIENTAL.

Procure a fair-sized ripe pineapple, cut off the top and carefully scoop out the whole of the interior, or cut it out in the same manner as Orange, without breaking the skin (see No. 496). Freeze the shell for hour or so in an ice cave and fill the pineapple shell with pineapple ice, prepared from interior (see No. 387). Replace the top



TANGERINES GIVRÉES (ON SUGAR STAND)

Recipe 491



POMMES d'OR à la NEW CLARIDGE (ORANGE SURPRISE)

Recipe 496

with leaves and serve on ice-stand covered with a thin layer of spun sugar.

498. ANANAS GLACÉ À LA REINE MARY.

Take a nice-sized ripe pineapple, cut off the top and cut out the interior in the same manner as Orange in No. 496. Fill in the same manner as Ananas à l'Oriental (see No. 497), and serve in a silver timbale, separately, nice, ripe, peeled peaches, strawberries—sugar lightly and flavour with Grand Marnier. Serve on ice-stand and cover the timbale with spun sugar.

499. ANANAS SURPRISE.

Prepare and serve in the same manner as Ananas à l'Oriental (see No. 497), without spun sugar.

500. MELON GLACÉ (Frappé).

Cut off the top, then with a spoon scoop out the whole of the interior carefully and prepare a Melon Ice (see No. 388). Freeze the shell first in an ice cave for an hour or so. Fill with above-mentioned ice, replace the top and serve on ice-stand.

501. MELON SURPRISE.

Cut off the top and prepare the shell in the same manner as Melon Glacé (see No. 500). Fill the melon with strawberries and pour with kirsch-flavoured raspberry sauce. Replace the top and serve on ice-stand.

XIII

ENTREMETS AUX FRUITS

ET

COUPES

FRUIT DISHES

AND

COUPES

ENTREMETS AUX FRUITS (Fruit Dishes)

The following dishes are served in simple manner. If peaches are served under the name Adeline, the dish is called *Pêche Adeline*. Place chocolate ice into a silver timbale. Place the peaches on the ice, pour over with *Mousseline Sauce* (see No. 270). Now decorate with whipped cream and decorate cats' tongues (*Langues de Chat*) (see *Petits-fours*), and one violet on top of each peach. If strawberries are served under the name *Niçoise* the dish is called *Fraises à la Niçoise*. Place the orange ice into silver timbale and place the strawberries on the ice in pyramid shape and pour over it (just enough to cover) *Curaçao Mousseline* (see *Sauces*, *Mousseline Liqueur*). Decorate with strawberries and orange quarters (see *Macédoine of Fruit*). In another instance the fruits are placed first into timbale, the sauce and the ice, etc., as follows with pears under the name *Riviera*.

502. POIRES RIVIÈRA.

Place the pears in the timbale, cover with *Melba sauce* and for each pear place one rocher of vanilla ice. Another method is to place the pears in circle. The ice is dressed in the middle on top of each other in shape of pyramid and decorated with violet on each portion of ice.

If strawberries, serve in the same manner—simply place the strawberries into timbale and pour sauce over and place one tablespoonful of ice (for each person) in circle on top of strawberries and serve.

If for a banquet, say for 120 persons, these may be called by any name and served as follows:

PEACHES AÏDA. Strawberry Ice. Serve with Chantilly sauce (whipped cream) and violets. Prepare in the following manner: Prepare the strawberry ice in bombe mould or any other ice mould enough for 8 persons. Prepare 15 moulds. Now place 8 peaches on the dish in a circle and cover with Chantilly sauce and one violet on each peach. This should be prepared in advance and 15 dishes made ready in this manner. As soon as it is required to serve, place on prepared ice from mould in the middle of peaches and it is ready to serve. Accompany by petits-fours (dainties, friandises, mignardises, etc. See Petits-fours), confectionery, etc.

Prepare the fresh fruit in the following manner to serve undermentioned dishes:

PEARS. See Compote of Fruit, No. 201.

PEACHES. Take nice ripe fruit, simply pull the skin off, or if difficult just drop into boiling water for about 10 or 15 seconds, place into cold water and the peach is peeled.

BANANAS. Peel, cut in slices or serve whole.

STRAWBERRIES. Nice, fresh and clean strawberries. Pull the stalks off.

RASPBERRIES. Prepare in the same manner as strawberries.

MACÉDOINE OF FRUIT. See No. 606.

503. ADELINE.

Chocolate ice. Place the fruit, cover with mousseline. Decorate with whipped cream and Langues de Chat and violets.

504. ARLÉSIENNE.

Vanilla ice. Place fruit, cover with kirsch-flavoured apricot sauce. Decorate with whipped cream, cherries and angelica.



POIRES DAME BLANCHE
(*Method of serving for banquets*)

See Recipe No. 618b, *Pêches et Fraises Dame Blanche*. Pear illustrated in place of Peach, with no Strawberries



FRAISES MELBA—STRAWBERRY MELBA
Recipe 520

505. AÏDA.

Strawberry ice. Place fruit, cover with whipped cream, sprinkle violets over.

506. ALPHONSE.

Pistache ice. Place fruit, cover with mousseline. Decorate with whipped cream and sprinkle wild (forest) strawberries.

507. BOHÉMIENNE.

Chocolate ice. Place fruit, cover with chantilly, and sprinkle with pistache.

508. BEAUREGARD.

Pistache ice. Place fruit. Cover with maraschino apricot sauce. Decorate with cream cornets and violets.

509. CHANTECLER.

Génoise tampon. Place fruit. Cover with kirsch apricot sauce. Place for each person 1 rocher of vanilla ice. Decorate with whipped cream and violets.

510. CALVÉ.

Strawberry ice. Place fruit. Cover with mousseline kirsch. Decorate with crystallized roses.

511. DEMI-DEUIL.

Vanilla ice. Place fruit and cover with half chocolate sauce and half chantilly. Decorate with whipped cream.

512. DIPLOMATE.

Génoise tampon. Place fruit. Cover with mousseline brandy. Place 1 rocher of vanilla ice. Decorate with orange quarters and violets.

513. DONNA SOL.

Vanilla ice. Place fruit. Cover with orange mousseline. Decorate with violets.

514. EDNA.

Chocolate ice. Place fruit. Cover with apricot sauce. Decorate with whipped cream pistache.

515. FROU-FROU.

Pistache ice. Place fruit. Cover with apricot sauce. Decorate with whipped cream and locken.

516. GRANDE-MAISON.

Vanilla ice. Place fruit. Cover with raspberry mousseline. Decorate with pineapple cornets, grated chocolate and praliné.

517. HÉLÈNE.

Vanilla ice. Place fruit. Decorate with whipped cream. Serve hot chocolate sauce separately.

518. HERMAN.

Raspberry ice. Place fruit. Cover with kirsch chantilly. Decorate with red currant jelly cornet, violets.

519. MIREILLE.

Raspberry ice. Place fruit. Cover with Melba sauce and decorate with whipped cream and cherries.

520. MELBA.

Vanilla ice. Place fruit. Cover with Melba sauce. Decorate with whipped cream if desired.

521. MARQUIS.

Apricot ice. Place fruit. Cover with chantilly. Decorate with chocolate shavings.

522. MAURESQUE.

Chocolate ice. Place fruit. Cover with chocolate sauce. Decorate with small cream buns.

523. MADELEINE.

Orange ice. Place fruit. Cover with Sarah Bernhardt sauce. Decorate with orange quarters.

524. MONTPENSIER.

Coffee ice. Place fruit. Cover with raspberry sauce. Decorate with whipped cream and roses.

525. MEZERDOFF.

Vanilla ice. Place fruit. Cover with raspberry sauce. Decorate with whipped cream.

526. NINON.

Raspberry ice. Place fruit. Cover with chantilly. Decorate with violets.

527. NIÇOISE.

Orange ice. Place fruit. Cover with curaçao mousse-line (or Sarah Bernhardt). Decorate with strawberries or orange quarters.

528. NINICHE.

Praliné ice. Place fruit. Cover with maraschino chantilly. Decorate with cream cornets and sprinkle with profiterolles.

529. ORIENTAL.

Vanilla ice. Place fruit. Cover with Melba sauce. Decorate with whipped cream, and cover with spun sugar.

530. ORLÉANS.

Vanilla ice. Place fruit. Cover with bar-le-duc. Pour over it kirsch chantilly, and sprinkle with broken chestnuts.

531. PARISIENNE.

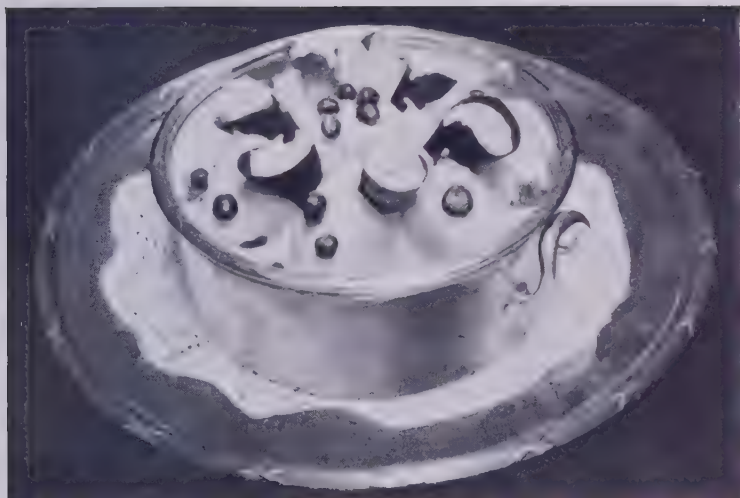
Praliné ice. Place fruit. Cover with strawberry mousseline. Decorate with cream cornets and violets.

532. PRINCESSE LOUISE.

Pineapple ice. Place fruit. Cover with apricot sauce. Decorate with whipped cream and locken, roasted filleted almonds.

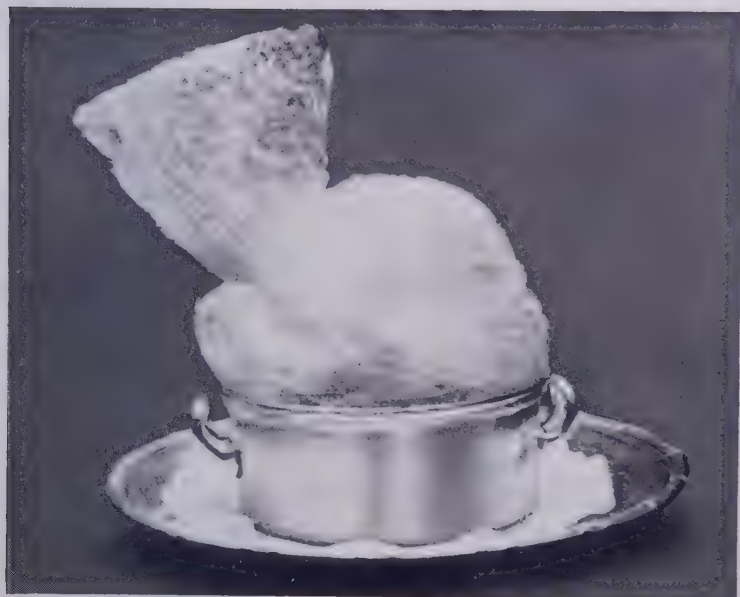
533. PRINCESSE OLGA.

Apricot ice. Place fruit. Cover with kümmel mousse-line. Decorate with whipped cream and violets.



POIRES NINICHE

Recipe 528



ILKA

(Any other dishes with spun sugar can be served in the same manner)

Recipe 538

534. PRINTANIER.

Vanilla ice. Place fruit. Cover with pistache mousse-line. Decorate with whipped cream, strawberries and violets.

535. TOSCANE.

Coffee praliné ice. Place fruit. Cover with chantilly meringue mushrooms and chocolate shavings.

536. POMPADOUR.

Vanilla ice. Place fruit. Cover with pistache mousse-line. Decorate with cream cornets and violets.

537. SARAH BERNHARDT.

Pineapple ice. Place fruit. Cover with Sarah Bernhardt sauce. Decorate with whipped cream and strawberries or violets.

538. ILKA.

Apricot ice. Place fruit. Cover with orange mousse-line. Decorate with whipped cream and raspberry. Cover with spun sugar.

539. HILDA.

Raspberry ice. Place fruit. Cover with kirsch mousse-line. Sprinkle over wild strawberries.

540. HORTANCIER.

Vanilla ice. Place fruit. Cover with apricot sauce. Decorate with whipped cream and strawberries.

541. RIVIÈRA.

Place the fruit into timbale. Cover with Melba sauce. Place 1 rocher of vanilla ice for each person. Decorate with violets.

542. ETHEL.

Vanilla ice. Place fruit. Cover with pistache mousse-line. Decorate with red currant cornet and violet.

543. TETRAZZINI.

Raspberry ice. Place fruit. Cover with apricot kirsch-flavour mousseline. Decorate with whipped cream praliné.

544. ALMA.

Vanilla ice. Place fruit. Cover with port mousseline and sprinkle with granulated chocolate.

545. PETIT DUC.

Lemon ice. Place fruit. Cover with bar-le-duc. Decorate with whipped cream.

546. RÉGENCE.

Apricot ice. Place fruit. Cover with kirsch chantilly, and violets.

547. SAVOY.

Café praliné ice. Place fruit. Cover with anisette mousseline and decorate with violets.



PÊCHES TOSCANE
Recipe 535



FRAISES RIVIÈRA
Recipe 541

548. STANLEY.

Vanilla ice. Place fruit. Cover with chantilly. Decorate with whipped cream and granulated chocolate.

549. SULTANE.

Pistache ice. Place fruit. Cover with maraschino apricot sauce. Decorate with pineapple cornets.

550. IRENE.

Apricot ice. Place fruit. Cover with chantilly. Decorate with chocolate shavings and pistache.

551. MARGARET.

Lemon ice. Place fruit. Cover with raspberry mouseline. Decorate with whipped cream and sprinkle with wild strawberries.

SWEETS WITHOUT ICE

552. DIABOLO.

Tampon of chocolate Génoise. Place fruit. Cover with chantilly sauce and sprinkle with granulated chocolate.

553. HÉLOÏSE.

Creamy semolina with currants. Place fruit. Cover with apricot sauce (kirsch flavour). Decorate with whipped cream.

554. À L'IMPERATRICE.

Creamy rice with candied fruit. Place fruit. Cover with maraschino apricot sauce. Decorate with whipped cream and cherries and angelica.

555. OTÉRO.

Creamy rice. Place fruit. Cover with chantilly sauce and decorate with red currant cornet.

556. PETIT DUC.

Creamy semolina with candied fruit. Place fruit. Cover with bar-le-duc or Melba sauce.

557. À LA DIANE.

Creamy rice, sprinkle with crushed macarons. Place fruit. Cover with kirsch apricot sauce. Decorate with whipped cream.

558. JOWETT.

Creamy rice. Place fruit. Cover with raspberry sauce. Decorate with whipped cream and small macarons.

559. MIKADO.

Place the fruit into timbale. Pour over bar-le-duc or kirsch Melba sauce. Decorate with whipped cream violets.

560. ADRIENNE.

Creamy rice with candied fruit. Place fruit. Cover with raspberry sauce.

561. ALBUFÉRA.

Creamy semolina with candied fruits. Place fruits. Cover with chantilly sauce. Decorate with praliné.

562. BOURDALOUE.

Crème pâtissière. Place fruit and spoonful of apricot sauce over each fruit. Sprinkle with macarons. Cover all with crème pâtissière, sprinkle with custard sugar and allow the sugar to melt under the salamander until case-ment colour, melted and brown. Serve hot.

563. CARDINAL.

Place the fruit into timbale. Cover with raspberry sauce and sprinkle with fresh filleted almonds. In many places this is served with strawberry ice, Melba sauce and sprinkled with fresh filleted almonds.

564. COLBERT.

Crème pâtissière. Place fruit. Cover with chantilly sauce. Decorate with red currant jelly and pistache.

565. CONDÉ.

Creamy rice. Place fruit. Cover with kirsch apricot sauce. Decorate with whipped cream, cherries and angelica.

If served hot: Plain rice. Place fruit. Cover with kirsch apricot sauce, macaron cherries and angelica.

566. CHÂTELAIN.

Crème pâtissière with chestnuts. Place fruit. Cover with apricot sauce and continue to finish in the same manner as Bourdaloue above.

567. ROMANOFF.

Place the fruit into timbale. Sprinkle with sugar and pour curaçao over. Cover with double cream. Decorate with whipped cream and strawberries or violets.

COUPES

568. COUPES IN GENERAL.

Coupes are composed of ices, fruit, sauce, whipped cream, and decorated with crystallized fruit, violets, etc., and served in crystal glasses (cups), in following manner :

COUPE BOUGANE.—Fill cup $\frac{1}{3}$ with raspberry ice. Place apricot, and cover with pistache mousseline and all round the border pipe with whipped cream, and serve.

COUPE ROYALE.—Fill the cup $\frac{1}{2}$ full with macédoine of fresh fruit. Sprinkle with castor sugar and add kirsch just to flavour the fruit. Now fill the cup right up and cover the top. Decorate with whipped cream and violets.

If the coupes are served for table d'hôte dinners, then they are prepared as follows :

COUPE EDNA MAY.—Fill the cups $\frac{1}{2}$ full with stoneless cherries, pour over raspberry sauce, flavoured with kirsch (or Melba sauce) and decorate with whipped cream on both sides, so as to leave a space in advance in the middle to place the ice. Now, as soon as it is required to serve, just place one rocher of vanilla ice in the middle in the space left open for that purpose and place a violet on top of ice and it is ready to serve.

569. BOUGANE.

Raspberry ice. Place apricot. Cover with pistache mousseline. Decorate the border with whipped cream.

570. MIZETTE.

Vanilla ice. Place $\frac{1}{2}$ peaches. Cover with Sarah Bernhardt sauce. Decorate the border with whipped cream and place strawberry in middle.



ASSORTMENT OF COUPES

Stella

Jacques

Alexandra

Hélène

Nina

Lucène

Edna May

571. ZAZA.

Raspberry ice. Place fig (cut in four). Cover with apricot sauce. Decorate with whipped cream round the border.

572. GERMAINE.

Peach ice. Place $\frac{1}{2}$ fresh peach. Glaze with apricot sauce. Pipe round the peach with whipped cream. Place macarons in middle and few violets over the cream.

573. NINA.

Vanilla ice. Place strawberries. Cover with curaçao mousseline. Decorate with whipped cream and cover with spun sugar.

574. STELLA.

Vanilla ice. Place small meringue shell and place $\frac{1}{2}$ apricot over it. Cover with apricot sauce. Decorate the border with whipped cream and in the middle sprinkle few pistaches.

575. TETRAZZINI.

Pistache ice. Place $\frac{1}{2}$ peach. Cover with raspberry mousseline. Decorate with whipped cream and orange quarters.

576. VENUS.

Vanilla ice. Place a small peach. Cover with curaçao mousseline. Decorate the border with whipped cream and place in the middle 1 strawberry and cover with a thin layer of spun sugar to represent veil.

577. NÉBULEUSE.

Chocolate ice. Place cherries. Cover with kirsch raspberry sauce. Decorate the top with whipped cream and sprinkle with praliné and violets.

578. CRYTON.

Vanilla ice. Place $\frac{1}{2}$ peach. Cover with curaçao mousseline. Decorate with whipped cream round the border and wild strawberries over the cream.

579. MIDINETTE.

Vanilla ice. Place small meringue shell and place on it $\frac{1}{2}$ peach. Cover with kirsch Melba sauce. Decorate with whipped cream.

580. MALMAISON.

Vanilla ice. Place peeled and stoneless grapes. Cover with Sarah Bernhardt sauce. Decorate with whipped cream and violets and cover with spun sugar.

581. HÉLÈNE.

Vanilla ice. Place fresh fruit salad. Cover with apricot sauce. Decorate the top with whipped cream. Place in the middle chocolate shavings and round the border sprinkle with violets.

582. JEANNETTE.

Pistache ice. Place strawberries. Cover with chantilly and decorate with wild strawberries and violets in the middle.

583. SILÉSIENNE.

Prepare in the same manner as for Eugénie (see No. 595).

584. VICTORIA.

Place macédoine of fresh fruit, add sugar and brandy. Fill up with strawberry and pistache ice.

585. THAÏS.

Place strawberries. Add sugar and curaçao. Fill up with strawberry and vanilla ice. Decorate with whipped cream and strawberries.

586. MIREILLE.

Prepare in the same manner as Edna May (see No. 598).

587. TRIPOLITAINE.

Place peaches, oranges, strawberries. Fill up with strawberry and vanilla ice.

588. LÉONORA.

Place broken-up chestnuts. Add curaçao. Fill up with chocolate and vanilla ice. Decorate with whipped cream and place whole chestnut on top.

589. JACQUES.

Place macédoine of fruit. Add sugar and maraschino. Fill up with lemon and strawberry ice. Decorate with cream if required.

590. JAMAIQUE.

Place pineapple. Add sugar and rum. Fill up with coffee ice. Decorate with whipped cream.

591. MONTMORENCY.

Prepare in the same manner as Coupe Edna May (see No. 598).

592. MONTE CRISTO.

Place peaches, oranges, bananas, add sugar and kirsch. Fill up with lemon and pistache ice.

593. NIÇOISE.

Place macédoine of fruit. Add sugar and Grand Marier and fill up with orange ice.

594. SAVOY.

Place grapes, oranges, bananas, and strawberries. Add sugar and anisette liqueur. Fill up with coffee ice. Decorate with cream and violets.

595. EUGÉNIE.

Place broken-up chestnuts. Add kirsch. Fill up with vanilla ice. Decorate with whipped cream and violets.

596. ALEXANDRA.

Place macédoine of fruit and add kirsch. Fill the coupe with strawberry ice. Decorate with whipped cream and violets.

597. ELISABETH.

Place the cherries, add sugar and brandy. Fill the coupe with vanilla ice. Decorate with whipped cream and crystallized roses.

598. EDNA MAY.

Place the cherries. Cover with kirsch raspberry sauce and fill the coupe with vanilla ice. Decorate with whipped cream and violets.

599. MADELEINE.

Place the pineapples. Cover with maraschino apricot sauce and fill up with vanilla ice. Decorate with whipped cream.

600. ROYALE.

Place macédoine of fruit. Add sugar and kirsch. Fill the coupe with vanilla ice. Decorate with whipped cream and violet.

601. MARQUISE.

Place the strawberries. Cover with strawberry (or Melba) sauce. Fill the coupe with vanilla ice. Decorate border with whipped cream and in the middle place a few wild strawberries.

602. CLIQUOT.

Place strawberries, pineapple, and peaches. Add sugar, pour over champagne and fill up with peach ice. Decorate with pineapple cornet and strawberry.

603. FRAISES DES BOIS À LA ROYALE.

Place wild strawberries. Cover with strawberry sauce. Fill up with pineapple ice and decorate with whipped cream and the same strawberries.

604. ANDALOUSE.

Place orange salade, sugar and curaçao liqueur and fill up with lemon ice. Decorate with whipped cream.

605. BRÉSILIENNE.

Place pineapple, sugar, and maraschino. Fill up with lemon ice. Decorate with angelica and cherry.

XIV

MISCELLANEOUS MIXED FRUIT DISHES

MACÉDOINE OF FRUIT

STRAWBERRIES,

PEACHES,

ETC.

MISCELLANEOUS MIXED FRUIT DISHES

606. MACÉDOINE DE FRUITS.

Use nice ripe fruit.

APPLES AND PEARS.—Peel thinly, core and cut into equal slices.

GRAPES.—Peel and stone.

ORANGES.—Best quality and without pips, cut off the tops and bottoms, and in the same manner cut from top to bottom to remove the skin. Then cut out in between the sections, which are removed without skin. (These are called orange quarters.)

PEACHES.—Peel and cut in equal slices from top to bottom in 6 or 8 slices. (These are called peach quarters.)

PINEAPPLE.—Peel and cut in 8 parts from top to bottom and cut each part in thin slices.

STRAWBERRIES.—If large, cut into 2 or 4.

BANANAS.—Cut in 8 or 10 slices.

RED CURRANTS AND RASPBERRIES.—Add as they are.

Place all in silver timbale or crystal dish. Mix well, add sugar, and squeeze juice of lemon over to keep the fruit nice and white, or pour some stock syrup (see No. 159, Class 4) over it. This macédoine is served like any other fruit (see No. 502), and is also served with coupes, etc., or in any way, or for methods as under :

607. MACÉDOINE DE FRUITS RAFRAÎCHIS.

The above macédoine is placed into timbale and set on ice to cool for half an hour.

608. MACÉDOINE DE FRUITS RAFRAÎCHIS AUX LIQUEUR.

Prepare in the same manner as No. 607 and add liqueur as required, kirsch, maraschino, curaçao, etc.

609. MACÉDOINE DE FRUITS GLACÉ VANILLE.

Prepare in the same manner as No. 607. When serving place on top one rocher of vanilla ice-cream for each person.

FRAISES—STRAWBERRIES

610. FRAISES À LA WALDORF.

Place the strawberries in the timbale. Pour over strawberry mousseline. Decorate with whipped cream and sprinkle with wild strawberries.

611. FRAISES À LA MARGUERITE.

Place lemon ice into timbale. Place the strawberries. Cover with kümmel mousseline. Sprinkle over the top few raspberries.

612. FRAISES À LA MONTE-CARLO.

Place the strawberries into timbale. Sprinkle with sugar and brandy. Cover with Bénédictine mousseline. Decorate with orange quarters and strawberries.

613. FRAISES WILHELMINE.

Place into timbale strawberries and orange quarters. Sprinkle with castor sugar and pour over kirsch and curaçao. Decorate with whipped cream.

614. FRAISES À LA PRINCESS VICTORIA.

Place peach ice into timbale. Place the strawberries. Cover with kirsch mousseline. Decorate whipped cream violets. Cover with spun sugar.

615. FRAISES PARISIENNE.

Place the strawberries into timbale. Sprinkle with castor sugar. Just roll over to mix the sugar. Pour over strawberry mousseline.

616. FRAISES RAFRAÎCHIS.

Place nice strawberries into timbale. Sprinkle with castor sugar and keep on ice for half an hour and serve.

617. FRAISES RAFRAÎCHIS AU KIRSCH.

Prepare in the same manner as No. 616. Add kirsch.

Other strawberry fraises may be made by simply adding different liqueurs, such as curaçao, maraschino, etc.

MISCELLANEOUS MIXED SWEETS

618A. FRAMBOISES ET FRAISES CITRON—Raspberries and Strawberries.

Place lemon ice into timbale. Cover the strawberries with lemon mousseline and sprinkle with raspberries.

618B. PÊCHES ET FRAISES DAME BLANCHE—Peaches, Strawberries Dame Blanche.

Place vanilla ice into timbale. Place the peaches and cover with almond (or kirsch) mousseline, and decorate

with strawberries (place between each peach) and violets.

619. POIRES OR PÊCHES-JULIETTE (with the kind permission of M. A. Vilaseca, Maître d'Hôtel, Waldorf Hotel, London).

Ingredients.

STEWED PEARS (SEE COMPOTE, NO. 201).

ROCHER OF VANILLA ICE-CREAM (SEE NO. 376).

KIRSCH.

ORANGE SALAD (ORANGE QUARTERS).

FRESH FILLETED ALMONDS.

RASPBERRY OR MELBA SAUCE.

Method.

Each article is served separately by a chef or pastry-cook, and the waiter prepares and finishes in the presence of customers. M. A. Vilaseca, Maître d'Hôtel, describes below his own method of serving :

Make the pears hot on silver spirit stove. Pour kirsch over and light. Now place one spoonful of vanilla ice on the plate, place the pear on the ice, pour one spoonful of raspberry sauce over, place orange quarters round and sprinkle a few filleted almonds and serve.

Peach.—Nice ripe peaches only. Simply peel first. Serve as above.

620. POIRES ROBESPIERRE.

Ingredients.

STEWED PEARS.

KIRSCH.

CREAM (DOUBLE).

FINE CHOCOLATE (SHAVINGS, SEE NO. 192).

ROCHER OF VANILLA ICE.

Method.

Each article served separately and prepared in dining-room, in the same manner as No. 619. Instead of using raspberry sauce, employ cream, and instead of filleted almonds use chocolate.

621. PÊCHES ROBESPIERRE.

Prepare and serve in the same manner as Pears above.

XV

RUSSIAN SPECIALITIES

COULIBLAC, PIROQUES, PIROSCHKIS

AND

SWEETS

RUSSIAN SPECIALITIES

Various Russian specialities are not known in this country except at a few of the hotels, and are only made when specially asked for. In some places the small patties are served as hot hors d'œuvres.

In Russia the various Coulibiac, Piroques and small patties are favourites in cafés, restaurants, bakers' and confectioners' shops, etc.

622. MEAT FILLINGS FOR RUSSIAN PATTIES.

Take veal or beef, place into saucepan and just cover with water. Add a bay leaf, peppercorn, pinch of salt, onion and carrot, and simmer until the bones are loose, i.e. easily rendered from meat. When cold, separate from bones, pass through a mincer, and if too much gravy is left in the saucepan, allow to boil until the quantity is reduced to half. Now take some butter, place it in saucepan, add 1 or 2 onions cut fine and fry until starting to go brown. Add all the minced meat and remainder of gravy. Do not add too much gravy as it might render it too soft. Season with pepper and salt to taste, bring all the lot to boil and stir occasionally to avoid burning. Finally add a few hard-boiled chopped eggs, and it is ready for use.

623. CABBAGE FILLING.

Take fresh cabbage—large white head—do not use the green leaves. Chop small, then blanch in slightly salted water. Allow to boil for a few minutes, then strain and, when cool, place into clean rubber or cloth and turn together. Force all the water from it to make dry. Now

place some butter into pan, fry 1 or 2 onions slightly brown, then add the cabbage and if it appears to be too dry add some gravy or consommé, just sufficient to make it stick together, and cook by stirring until the cabbage is tender. Season to taste with salt and pepper and add a few hard-boiled eggs, chopped fine. Mix well and it is ready for use.

624. FRANKFURT SAUSAGE.

This is used for sausage rolls, and is bought ready-made.

625. PLAIN SAUSAGE-MEAT.

This can be used for small patties.

626. FISIQUE FILLING.

This is used a good deal in Russia, but in London and other Continental countries it is only used in hotels, and only then when specially ordered. Take the fisique and soak in cold water for about 6 hours. Then place into salted water and boil until tender. Do not allow to boil too long as it will become too soft, and when handled would become sticky and mashed. Strain on a sieve, chop fine. When chopped it should look like large tapioca. Add few finely cut onions fried in butter, some melted butter, chopped parsley, few chopped hard-boiled eggs and some fish gravy to make it hold or stick. Mix well and it is ready for use.

627. CHEESE FILLING—TVOROCHE.

This is simply sour milk. Allow the milk to go sour, then pour out on to a clean cloth, tie the ends together, hang up for about 24 hours. Now take the dried milk, pass through a sieve, add a little sugar, salt and pepper, a

little flour, 1 or 2 yolks of eggs (it depends on the quantity made), mix well, and it is ready for use.

628. FISH FILLING.

How to cook for Patties and Coulibiac, etc. Take fillets of fresh haddock, salmon, or sole, etc. Cut in portions required. Place on a flat pan which is buttered before use, sprinkle lightly with salt and pepper and chopped parsley. Just add enough water to cover, cover with greased parchment paper and poach (bake) in the oven until cooked. When cold it is ready for use.

In Russia the fish used for Patties, Coulibiac Rastigais are sigue and sturgeon, which are not well known here. Therefore the above-mentioned fish are the best substitutes.

629. RICE FILLING.

Place butter into saucepan, add finely cut onion and rice and fry for little while. Take care not to allow it to go brown. Now add 2 parts Consommé or chicken stock to 1 part rice, bring to boil, cover with lid and allow to finish cooking in the oven until the rice is tender and grainy. Now turn out into basin, add for flavouring a few finely sliced and lightly fried mushrooms and season to taste.

630. EGG FILLING.

Boil the eggs (not too hard). The yolks must be half soft. These take about 3 or 4 minutes to boil. When cold, peel from shells, slice the eggs, place into basin, add melted butter, season with salt and pepper and finely chopped parsley, mix, and it is ready for use.

631. SCRAMBLED EGGS FILLING — Filling for Cornets.

Break the eggs into basin, add pinch of salt and pepper and drop of milk or cream, break with whisk. Now place a piece of butter into saucepan to melt, add the eggs and keep stirring on the fire until set (not too hard). Add a little chopped parsley or truffs. This filling must be used whilst hot.

632. SALPICON OR CHICKEN FILLING—Tongue or Ham.

Cut the chicken, tongue or ham into small squares. Add few finely sliced mushrooms or finely cut truffs. Add some Béchamel Sauce (see No. 636), just enough to cover the prepared meat, mix well, and it is ready for use. This is served for making rissoles or tartelettes.

633. BRAINS FILLING.

Take the brains and wash in cold water. Remove the skin. Prepare saucepan with water, add vinegar and salt and bring to boil. Now place the brains into it and allow to simmer for few minutes and remove the saucepan and leave in hot place for a few minutes longer. After 12 or 15 minutes cut into small pieces. Add a little butter, season with salt and pepper and parsley, mix gently, and it is ready to be used as a filling for small bouches.

634. CARROT FILLING FOR SMALL PATTIES.

Clean and peel the carrots. Now place butter into saucepan. Add finely cut onion, fry lightly, add the carrots, just a little stock, place the lid on and simmer until the carrots are tender. Season to taste with salt, pepper and chopped parsley.

635. CHICKEN—As Cournick Filling.

Place 1 whole chicken into saucepan, cover with water, add about 2 leeks, 1 stick of celery, 1 peppercorn, 2 or 3 carrots, 1 or 2 onions, lightly roasted on stove and picked with 3 cloves, pinch of salt and bring to boil. Take the scum off and allow to simmer until the bones can be removed or separated from meat without any difficulty. This should take about 1 hour or more. When cooked and cool, separate from bones, slice it up into lozenges, place into basin and cover with Béchamel Sauce (see No. 636), just enough to bind the meat. Add a little chopped parsley, mix well, and use on following day.

Note.—The gravy from chicken stock is used for making béchamel sauce (Velouté).

636. VELOUTÉ—Sauce Béchamel.

Place butter into saucepan to melt. Add flour and bring to boil. Now add the stock from chicken as above. (The ingredients are about $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. flour, and about 1 quart stock.) Mix well with a whisk, and if it appears to be too thick, add more stock. It is better if it is thinner. Allow to simmer for 20 or 30 minutes and stir occasionally to avoid burning and to make the flour disappear. Finally, when reduced sufficiently to desired thickness, prepare 2 or 3 yolks of eggs (mixed with a few drops of milk to break), and whilst adding the yolks beat well with whisk, bring to boil and pass through a cloth or muslin or a fine sieve. Season to taste with salt and pepper, and it is ready for use.

637. MUSHROOMS—As Fillings for Coulibiac or Piroques, etc.

Slice the mushrooms, fresh or preserved, place butter into frying-pan, add the sliced mushrooms and fry until cooked. Place into basin, sprinkle with chopped parsley,

pour béchamel sauce over, enough to bind, as above (No. 636). Use on following day.

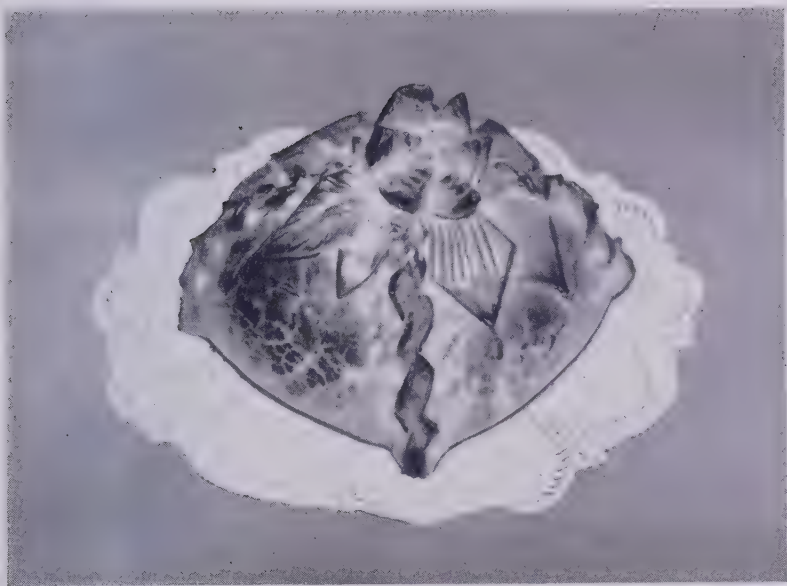
638. PANCAKE—For Patties and Coulibiac, etc.

Prepare a pancake batter (see No. 337, Sweets). Do not add any sugar to it. Now make a frying-pan hot, just grease or place small piece of butter into pan and pour some batter over the pan as thin as possible. Once set and brown, turn out on the dish without turning over and so on until required quantity and it is ready for use.

COULIBIAC, PIROQUES, AND PATTIES

639. MEAT COULIBIAC.

Roll a piece of puff-paste cuttings (see No. 8) to the thickness of $\frac{3}{16}$ inch and cut in widths of about 12 inches and lengths as required, say 12 or 18 inches. Now place the paste on a clean cloth, place a layer of Meat Stuffing (see No. 622) lengthways in the middle of prepared paste, of about 2 or 3 inches width and 1 inch thick; place a layer of Pancake (see No. 638), cut into strips of 2 or 3 inches. Place a layer of eggs (see No. 630) the same width and thickness as meat, place another layer of pancake and another layer of meat. Then place the paste from one side of stuffing over the stuffing, egg-wash the top border and turn to cover the opposite side of stuffing with paste and put over egg-washed part overlapping. Close the ends. Fold the cloth from either end and hold with one hand at each end; you are then able to turn it over on the baking-sheet without spoiling the shape. Make straight and level. All the ends are now closed underneath and all smooth on top. Egg-wash all over and lay thin-cut strips over (from one side of the tin right over to the other side), in pairs, with a distance of $1\frac{1}{2}$ inch to 2 inches between them. This is to show the position and cut between the strips. Make a few pricks on top with pointing knife,



COURNICK
Recipe 641



MEAT PIROQUE
Recipe 646

bake in a moderate oven to a nice brown colour for about 45 minutes. When baked and a little cool or set, it is ready to serve.

It is served for luncheons with a cup of consommé (or bovril in place of consommé), and when finished it looks like a sausage roll 2 inches or 3 inches in width and $3\frac{1}{2}$ inches or 4 inches in height. This is well known as a Russian favourite dish. It can be made with ordinary pâte à foncer. Many French chefs make their coulibiac with pâte à brioche and usually in a flat shape, while Russians make theirs high, and very seldom is pâte à brioche (fermented paste) used for this purpose.

It will go flat in the oven if the stuffing is made liquid.

640A. CABBAGE COULIBIAC.

Handle in the same manner as Meat Coulibiac above, using only Cabbage Stuffing (see No. 623) instead of meat and egg stuffing. Serve in the same manner as meat coulibiac.

640B. FISIQUE COULIBIAC.

Handle in the same manner as Cabbage Coulibiac, using Fisique Stuffing (see No. 624) instead of cabbage. Serve in the same manner as meat and cabbage coulibiacs.

641. COURNICK.

Roll a piece of Pâte à Foncer (see No. 9) $\frac{1}{4}$ inch thick and about 15 inches or 16 inches square. Place on the baking-sheet, then place the Rice Stuffing (see No. 629) about $1\frac{1}{2}$ inch in height in circle of 5 inches. Now place 1 round Pancake (see No. 638) big enough to cover the rice, and also the mushrooms as in No. 637; 1 more pancake and then the Chicken Filling (see No. 635). Egg-wash the edges of paste and close all four corners on top, close and pinch with fingers, egg-wash all over and decorate with few

paste leaves if required and bake in a moderate oven for about 40 or 45 minutes to nice brown colour. Serve with brown sauce or consommé.

642. PETERSBOURG RASTIGAI.

Roll Pâte à Petits Pains aux Lait (see No. 7) $\frac{1}{8}$ inch thick and cut with a plain cutter about 5 inches diameter, place Fisique (see No. 626) in the middle and a piece of Fish (see No. 628) on it. Egg-wash the border of the paste and close on top in form of a grate. Leave in the middle a small opening about $\frac{1}{2}$ inch and pinch with fingers from either end up to opening to form plait or comb. Allow to rise in a warm place. Then egg-wash twice and bake in a moderate oven to a nice brown colour, and when baked place a piece of butter in the opening. Serve hot either with consommé or plain.

643. MOSCOW RASTIGAI.

Handle in the same manner as Petersburg Rastigai, except that Petersburgs are oval and Moscows are round. Place the fisique and fish, egg-wash the border and raise the border of paste on top and close together like small pleats all round so as to leave a small opening. Egg-wash twice, bake and finish in the same manner as in previous number (see No. 642).

644. MUSHROOM PIROQUE—Cake.

Prepare a ring like a French Apple Flan (see No. 92) with puff-paste cuttings (see No. 8). Fill $\frac{1}{2}$ full with Egg Filling (see No. 630). Cover with Pancake (see No. 638). Now fill up with Mushrooms (see No. 637) and make a grill over the flan with puff paste in long-cut strips. Egg-wash all over and bake in moderate oven to a nice brown colour and serve in the same manner as the previously made coulubiach, etc.



PETERSBOURG RASTIGAI

Recipe 642



MOSCOW RASTIGAI

Recipe 643

645. CHICKEN PIROQUE—Cake.

Prepare in the same manner as Mushroom Piroque (see No. 644). Use the following filling: Rice (see No. 629), Chicken (see No. 635), and serve in the same manner as Mushroom Piroque (see No. 644).

646. MEAT PIROQUE—Cake.

Roll Pâte à Petits Pains (see No. 7) $\frac{1}{8}$ inch thick, cut with small plain paste-cutter, place on each a small piece of Meat Filling (see No. 622), in shape of roll, close into paste like small doughnuts, roll into oval shapes. Now prepare a straight plain cake mould-cutter, sprinkle all over with breadcrumbs. Now take the small oval patties, tip one side of each into butter and place into mould nicely lined, close to each other, the butter side close to other one, and so on until the mould is $\frac{1}{2}$ full (about 4 lines of patties on top of each other). Allow to rise until $\frac{3}{4}$ full of mould and bake in a moderate oven to a brown colour and well baked. Turn from mould on to the dish and, by pulling slightly, the cake comes into several parts. Serve hot with a brown sauce or consommé.

647. PIROSCHKI, IN GENERAL.

These are small patties prepared with different fillings, and there are different methods of making. The previous recipes are for large cakes and patties sufficient for 1 course. The Piroshkis are small patties served as garnish with soup or consommé, 3 or 4 for each person. In Russian restaurants and hotels these are well known and the Russians demand that the stuffings be of the best quality and the patties baked just in time for dinner or luncheon, and therefore served hot.

When made for counter goods they are much larger, about the size of pastries.

All the undermentioned assortment are called Piroschkis.

648. VATROUSCHKA—Cheese Patties.

Roll good plain Puff Paste (see No. 8) $\frac{3}{16}$ inch thick. Cut with round fancy paste-cutter about 2 inches across, place on the baking-sheet, egg-wash, but do not allow the egg-wash to run over the border as it will prevent it from rising. Now mark in the middle with plain cutter, that is to say, cut half-way into depth (before cutting, tip the cutter into hot water first without allowing to cool).

The above preparation can be baked as it is and, when baked, empty the middle and keep the top of middle, which is served as a cover and is called bouche.

Now fill over the marked part with forcing-bag a Cheese Filling (see No. 627) into the shape of half-ball, egg-wash the cheese and bake in a hot oven to a brown colour, and it is ready to serve.

649. CROQUETTES—Meat Croquette.

Cut the Pancake (see No. 638) into strips of 2 inches and 3 inches long. Take Meat Stuffing (see No. 622), roll into a long roll about $\frac{1}{2}$ inch thick. Now cut into lengths of 2 inches. Take one strip of prepared pancake, place the prepared meat on one end of the strip, roll up, egg-wash the other end and stick together. Now roll into flour, dip into egg and roll in breadcrumbs and fry in hot frying-fat until nice and brown.

650. BOUQUET—Bouquet Patty.

Roll puff-paste cuttings $\frac{1}{10}$ inch thick. Cut with 3-inch fancy paste-cutter, egg-wash one side, place small ball of Meat Stuffing (see No. 623) or Rice Stuffing (see No. 629). Close like turnover, without touching edges, then with both hands, between thumb and first finger, close



ASSORTMENT OF PIROSKHI

PUFF PASTE PATTIES : 1, Bouquet. 3, Paille, 2, 5, Square and Oval Patties. 4, Vatrushka.
Recipe 651

10, Croquettes (*Recipe 649*).

FERMENTED PASTE PATTIES : 9, Fritters. 7, Oval. 8, Round. 11, Oblong. 6, Cornets.
Recipe 658

together to form a bouquet—the stuffing forms into a small bag. Now dip the stuffing part into the eggs and have well covered in the breadcrumbs and leave other part plain and fry in hot frying-fat to a brown colour, and it is ready to serve.

651. PUFF-PASTE PATTIES—Oval, Square, Round, etc.

For the following assortment may be used :

MEAT STUFFING (SEE NO. 622).

EGG STUFFING (SEE NO. 630).

CABBAGE STUFFING (SEE NO. 623).

RICE STUFFING (SEE NO. 629).

CARROT STUFFING (SEE NO. 634).

Oval Shape.—Roll good plain puff paste $\frac{1}{8}$ inch thick into a long piece. Now cut the side facing straight, egg-wash the paste about 2 inches from its border. Place the stuffing in shape of small ball about 2 inches from border and about 2 inches apart into one straight line ; then turn the border over the stuffing. Close and mark with the back of small cutter to close (about 1 inch across) and cut with 2-inch fancy paste-cutter in shape of half-moon, which is nothing else than a small turnover. Place on baking-sheet and bake to a brown colour.

Square.—Handle in the same manner as above, Oval Shapes, using a knife instead of a cutter. First cut off the whole line filled and prepared with stuffing about 2 inches in width and cut in portions between each filling. Place on baking-sheet, egg-wash and bake in a hot oven to a nice brown colour.

Round.—Roll the puff paste $\frac{1}{8}$ inch thick, then half of the rolled paste, egg-wash, mark with 2-inch paste-cutter. Place the stuffing in ball form in middle of each marked ring. Now cover with other half of paste and mark with back of small cutter, large enough to take the stuffed part and close. This is about 1 inch across. Cut with 2-inch

round fancy cutter, place on the baking-sheet, egg-wash and bake in a hot oven to a nice brown colour.

652. PAILLE PATTIES.

Roll good plain puff paste $\frac{3}{16}$ inch thick. Egg-wash all over and sprinkle with grated parmesan cheese. Pass over it with rolling-pin to close and cut in oblongs 1 inch by 3 inches. Place on the baking-sheet and bake in a moderate oven to a brown colour, and it is ready to serve.

653. CORNET PATTIES.

Make cornets from puff-paste cuttings as those made for pastries, but much smaller and without sugar. Bake to a brown colour. Fill with scrambled eggs and on top to finish place round truffs (cut thin).

654. BOUCHET PATTIES.

This is really of French origin and it is also known as Piroshki. Prepare the puff-paste patty as for Vatrourchka (see No. 646). Fill with Brains Filling (see No. 633).

655. RISSOLES PATTIES.

This is well known practically in every kitchen. Simply prepare like turnover. Employ the filling required (see fillings, Nos. 622 and 638), egg-wash and bake. Another method is to prepare in the same manner as above, tip into egg, cover with breadcrumbs and fry in hot fat and it is ready to serve.

656. SAUSAGE ROLL.

Roll puff-paste cuttings $\frac{1}{10}$ inch thick, cut in oblongs the sizes just large enough to close in Frankfurt Sausage (see No. 624). Egg-wash one side of the paste, close the sausage,



EXAMPLE OF SERVING PIROSKHI

roll into paste, egg-wash side over to close (or to stick) and close each end, egg-wash all over and roll in the bread-crumbs and bake in a hot oven to a nice brown colour.

657. TARTELETTE PATTY.

Prepare the Tartelette from Pâte à Foncer (see No. 9) and fill with Salpicon Filling (see No. 632) and bake until brown.

658. PIROSCHKI WITH FERMENTED PASTE.

The following patties are made with Pâte à Petits Pains aux Lait (see No. 7), and the following fillings may be employed :

MEAT (SEE NO. 622).

RICE (SEE NO. 629).

CABBAGE (SEE NO. 623).

CARROTS (SEE NO. 634).

ETC.

Round, Baked, and Fried.—Roll the paste $\frac{1}{8}$ inch thick, cut with plain round paste-cutter about 2 inches or 3 inches, place the stuffing and close like a doughnut and roll into a ball shape. For baking, place on greased baking-sheet and allow to rise. Now egg-wash twice to give a nice yellow colour. Bake in a hot oven. For frying, place on well-floured cloth and keep covered with clean cloth until risen. Drop into hot frying-fat and fry until nice brown colour like doughnuts and it is ready to serve.

Oval Shaped.—Prepare in the same manner as above, round, but instead of making round roll into long oval shape. Place on greased baking-sheet, egg-wash and bake as above round.

Other Method of Oval—Broken Up.—Prepare in the same manner as above, oval shaped. Place on greased baking-sheet close to each other in rows in the following manner: Place one on baking-sheet next one before

closing the first one, tip the side which is going to close other one into melted butter, and in the same manner close the third and fourth one and so on until the row is completed across the baking-sheet. Allow to rise. Now egg-wash twice and bake in a hot oven to a nice brown colour and when baked break up in portions and it is ready to serve.

659. RASTIGAI.

Prepare in the same manner as Rastigai Petersburg (see No. 642), making them small instead of large.

RUSSIAN SPECIAL SWEETS AND CAKES

660. CAÏMACK.

Ingredients.

2 QUARTS OF MILK.

$\frac{3}{4}$ LB. SUGAR.

1 STICK VANILLA.

1 PT. CREAM.

Method.

Place the ingredients, milk, sugar and vanilla, into a saucepan, bring to boil and simmer until $\frac{1}{3}$ of ingredients pass through a fine sieve and beat in a porcelain basin with whisk on the ice until white and creamy, add about 1 pt. whipped cream, mix well.

661. WAFERS.

Ingredients.

6 OZ. BUTTER.

2 OZ. SUGAR.

8 YOLKS.

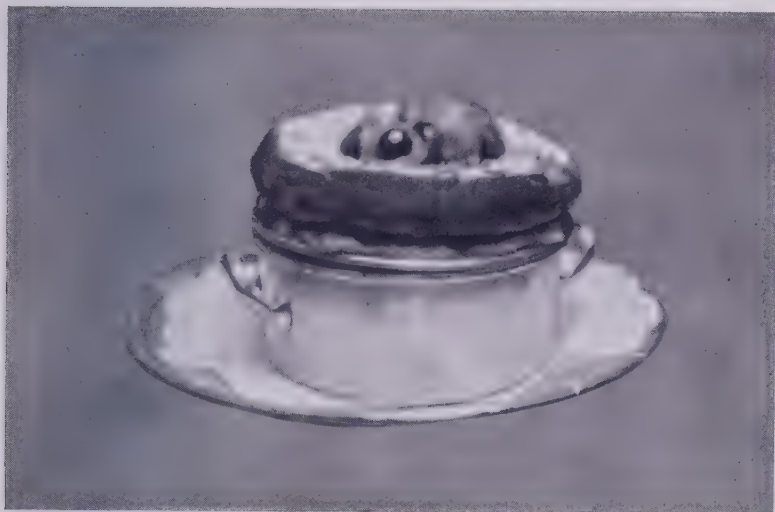
$\frac{1}{2}$ PT. WHIPPED CREAM.

8 WHITES OF EGGS (SNOW).

$\frac{3}{4}$ LB. OF FLOUR.

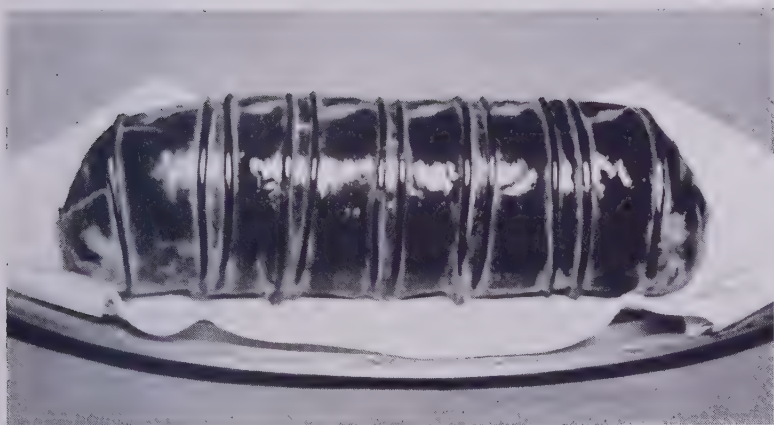
PINCH OF SALT.

ESSENCE OF VANILLA.



GOURJEVSKAJA KASHA

Recipe 663



MEAT COULIBIAC

Recipe 639

Method.

Cream the butter with sugar, add yolks of eggs, whipped cream, flour and salt, mix well, and finally add the snow of whites of eggs, mix gently and bake in a wafer machine (Gaufrier) to a nice brown colour.

Now take ice mould (not a bombe mould), place caïmack into the bottom, place layer of wafers and then caïmack and so on until mould is full. Close with a lid and freeze in ice like ice-cream or keep in ice safe until required. Turn out from mould and serve like any ice-cream.

662. KOULICH.

Ingredients.

2 LB. FLOUR.

1 $\frac{1}{4}$ LB. BUTTER.

2 OZ. SUGAR.

 $\frac{1}{2}$ LB. SULTANAS.

4 OZ. MIXED PEEL.

8 YOLKS OF EGGS.

2 WHOLE EGGS.

 $\frac{3}{4}$ PT. MILK.

2 OZ. YEAST.

ESSENCE OF VANILLA.

FEW SEEDS OF CARDAMOM.

SAFFRON IF DESIRED.

Method.

Handle and prepare the dough in the same manner as Brioche Paste (see No. 1). The sultanas, mixed peel and cardamom (made fine in the mortar with a little sugar), pinch of saffron powder, add all at the finish and mix well. Now grease a high cylinder mould, fill to $\frac{1}{3}$ and allow to rise to $\frac{2}{3}$ and bake in a moderate oven until baked. When cold, ice the top with white fondant and decorate with royal icing and candied fruit, or even place a pulled-sugar flower on top or paper flower instead.

663. GOURJEVSKAJA KASHA.

Ingredients.

1 PT. MILK.

3 OZ. SEMOLINA.

2 OZ. BUTTER.

6 OZ. SUGAR.

7 YOLKS OF EGGS.

8 WHITES OF EGGS (STIFF SNOW).

VANILLA.

 $\frac{1}{2}$ PT. MILK.

HAZELNUTS (ROASTED).

MIXED COMPOTE OF FRUIT.

APRICOT SAUCE, KIRSCH FLAVOUR.

Method.

A. Bring the milk to boil, add the semolina while rising, stir with a whisk and boil until soft. Take from fire, add sugar, vanilla, butter, and mix well. Allow to cool for a little while, add the yolks and mix well, and then the stiff beaten whites of eggs.

B. Now take a flat saucepan, pour about $\frac{1}{2}$ pt. milk sweetened with a little sugar, place into hot oven, leave there for a few minutes or until the froth has risen high, and as soon as it gets a brown colour take it off with a knife or fork and place on the plate. Close the oven until it rises again and becomes brown, take off again, place with the first one and continue until all milk has disappeared, or if there is a drop, add to above Kasha (soufflé) before mixing the whites of eggs.

C. Next, have the hazelnuts roasted brown, clean from shells, crush with rolling-pin and have mixed with Kasha (soufflé). Have a buttered and sugared silver timbale ready. Place a layer of Kasha in the bottom of timbale. Now add the brown froth as in B; then a layer of Kasha as A, then place compote of mixed fruit, covered with A, and now froth B, and finish with Kasha A. Fill right up

and bake until it rises $\frac{1}{3}$ of its quantity. Decorate the top with compote of fruit and serve with apricot sauce with kirsch flavour, separately.

664. PASCHA (Paska).

This is made in Russia only for Easter, and the Koulich is mostly made at the same time :

Ingredients.

2 LB. TVOROQUE (OR SOUR MILK, SEE NO. 627).

1 LB. CASTOR SUGAR.

$\frac{1}{2}$ PT. WHIPPED CREAM.

4 YOLKS OF EGGS.

VANILLA.

$\frac{1}{2}$ CANDIED FRUIT (CHERRIES, MELON, CITRONEAT).

$\frac{1}{4}$ LB. SULTANAS.

Method.

Cream the butter and sugar, add the yolks of eggs and vanilla. Now pass the tvorogue through a fine sieve, mix with the first preparation to a smooth paste. Add the whipped cream, sultanas, and finely cut candied fruit ; mix. Place into a four-cornered wooden pyramid form lined with a muslin or thin cloth which the Russians have specially made, one side being marked X.B. and a cross on the other side ; force the mixture into it and allow to rest until following day. To the same ingredients can be added Caïmack, cream (see No. 660).

Note.—The Tvorogue is only a sour milk. Before using place in clean cloth and force the water out by placing something heavy on and leaving until dry. Another method is to bring the milk to boil and add juice of lemon, which will turn at once, and thus allow to strain and handle as above Tvorogue.

665. VATROUSCHKA.

Ingredients.

1½ LB. SUGAR.

½ LB. FLOUR.

3 LB. TVOROQUE (SOUR MILK).

18 YOLKS OF EGGS.

30 WHITES OF EGGS.

1 PT. CREAM.

½ STICK VANILLA.

PÂTE SUCRÉE TO LINE THE MOULD.

Method.

Pass the cheese (tvoroque—sour milk) through a fine sieve, add sugar, flour, yolks of eggs and vanilla, mix well and then add the $\frac{3}{4}$ pt. cream and mix. To finish, add the stiff-beaten whites of eggs, mix carefully until all well mixed, and pour into prepared moulds. Line with pâte sucrée and bake lightly until pale brown colour, and before placing the above ingredients in the mould, fix the paper over the border and fill. Bake in a moderate oven to a nice brown colour. The same method can be employed for making slabs which can be cut into portions as desired.

